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THE

HOUSEKEEPER's INSTRUCTOR;

OR, UNIVERSAL

FAMILY COOK.

BEING A FULL AND CLEAR

Display of the Art of Cookery in all its Branches.

CONTAINING

Proper Directions for dressing all Kinds of Butcher's Meat, Poultry, Game, Fish, &c.
The Method of preparing all the Varieties of Soups, Hashes, and Made Dishes.
The whole Art of Confectionery, Pickling, Preserving, &c.
The making and keeping in Perfection British Wines; and
Proper Rules for Brewing Malt Liquor for large or small Families.

TO WHICH IS ADDED,

The Complete Art of Carving,

ILLUSTRATED WITH ENGRAVINGS,

Explaining by proper References, the Manner in which Young Practitioners may acquit themselves at Table with Elegance and Ease.

ALSO,

Bills of Fare for every Month in the Year.
The Manner of decorating a Table, displayed by Copper Plates.
Directions for Marketing.
Observations on Culinary Poisons, and
The Management of the Kitchen and Fruit Garden.

By W. A. HENDERSON,
Many Years eminent in the Culinary Profession.

The Fourteenth Edition,

CORRECTED, REVISED, AND CONSIDERABLY IMPROVED,
By every modern Addition and Variation in the Art,
By JACOB CHRISTOPHER SCHNEBBELIE,
LATE APPRENTICE TO MESSRS. TUPP AND PERRY,
Oxford-Street; afterwards
PRINCIPAL COOK AT MELUN'S HOTEL, BATH;
AND NOW OF THE ALBANY, LONDON.

LONDON:
PRINTED AND SOLD BY J. STRATFORD,
NO. 112, HOLBORN-HILL.

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INTRODUCTION.

IN the primitive ages of the world, when the preservation of human existence was supported only by the simple and spontaneous productions of Nature, Mankind were totally unacquainted with every mode which has been since discovered and adopted for the gratification of sensual indulgence. As time advanced, the people became more dispersed, and nations were formed in different parts of the known world, so improvement took place as well in the ART OF COOKERY, as in the common transactions of life. Every age contributed by additional invention, to the increase of this material and gratifying enjoyment, till at length those articles, which were simply used in their natural state, became refined, and were rendered, by art, not only pleasing, but deliciously grateful to the palate. The means of acquiring such indulgence, form the subject of this work, which the writer has, for a great number of years, made it his study to obtain, and which, he flatters himself, will be found so accurate, clear, and concise, as to render every person, who follows the directions given, so professed a Cook, as to produce reputation to themselves, by giving the most ample satisfaction to those for whom they provide.

During the last and former centuries, the Art of Cookery was reckoned an essential part of Female Education; it is recorded with honour of some of our Ladies in the highest degrees of life, "That they were excellent Housewives, and as capable of descending to the kitchen with propriety, as of acting in their exalted stations with dignity." At this day, the manor of Addington, in Surrey, is held by the tenure of dressing *a dish of soup*, for the king at his coronation; a tenure of as old date as the time of William the Conqueror; and Stow, in his Survey of London, says, that Henry VIII. granted an estate in Leadenhall Street, to "*Mistris Cornewallies, widdow, and her heires, in reward of* FINE PUDDINGS BY HER MADE, *wherewith she had presented him.*"

Considering then, that as every age has contributed, by additional invention to the material and gratifying enjoyment of good living, by means of the ART of COOKERY, the Publisher

lisher, who spared no expence in rendering every Edition of the HOUSEKEEPER'S INSTRUCTOR as complete, simple, and copious as possible, through the endeavours of MR. HENDERSON, has now at considerably increased cost, availed himself of the abilities of

MR. J. C. SCHNEBBELIE,

A name sufficiently known in London, Bath, &c. to stamp additional reputation on the work now presented, *with every modern improvement.*

In the execution of this performanc, with such adlitional and important advantages, we shall proceed in regular gradation to describe the method of properly dressing every kind of provision, as *Fish*, *Flesh Fowl*, &c. to all of which we shall subjoin the manner of providing their respective Sauces, as also the proper mode of *Carving* each Joint Bird, or Fish, with neatness and dexterity; so that the Housewife will not only be complete Mistress of *The Whole Art of Cookery*, but may also acquit herself at the table with honour and reputation.

We shall only farther observe, that this very ample collection (which, exclusive of the common course of provisions) will contain every thing yet invented for the gratification of the appetite, is presented to the public as the most complete in its nature ever yet formed, the whole being the produce of time, study, and experience. As such we lay it before our readers, not doubting but our labours will be rewarded by the advantages they will receive from being perfectly acquainted with a complete knowledge of the Culinary Art in all its respective branches.

*** The receipts for each article are formed on so easy and cheap a plan, as to be within the purchase of all ranks of people.

N. B. A *copious Index* also is added, whereby the reader may, with ease, immediately refer to any article in this valuable collection.

THE

THE

HOUSEKEEPER's INSTRUCTOR;

OR,

UNIVERSAL FAMILY COOK.

CHAP. I.

SOUPS *and* BROTHS.

AS a proper mode is the firſt and moſt judicious ſtep that can be taken in the diſplay of any ſubject, ſo we ſhall commence our Work with a particular deſcription of the manner of making all kinds of Soups and Broths, thoſe articles, in the *Art of Cookery* being, at moſt entertainments, whether of a public or private nature, firſt brought upon the table.

To acquire reputation, and give ſatisfaction to thoſe for whom any kind of proviſion is dreſſed, the firſt grand conſideration of the Cook ſhould be a particular attachment to cleanlineſs, and this more immediately in the proper care of all veſſels wherein ſuch proviſion is to be dreſſed. They muſt be kept properly tinned, and, as ſoon as poſſible, after being uſed, well cleaned, and placed, with their covers on, in ſome ſituation adapted for the purpoſe. Previous to their being again uſed, examine them very ſtrictly, and be careful that they are totally free from every kind of greaſe, or any particles of ſand, which will be too apt to ſecret themſelves in unobſerved cavities of the veſſels. To avoid this, rub the palm of your hand all round, with the ends of your fingers in the cavities, and if any ſand is left it will ſtick to the fleſh, which will naturally draw it out. After this, wipe it all round with a clean cloth, and you may be pretty well ſatisfied it is thoroughly cleanſed for uſe. The pains you have taken in this firſt degree of care will

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be amply repaid by the articles you cook, being, if properly managed according to the rules here laid down, brought to table in the higheſt ſtate of perfection.

As a neceſſary prelude to the making of Soups and Broths, we ſhall introduce a few general obſervations, which we recommend as deſerving the particular notice and attention of the cook.

When you make any kind of Soups, more eſpecially portable, vermicelli, or brown gravy Soup, or, indeed, any other that has roots or herbs in it, always obſerve to lay the meat at the bottom of your pan, with a good lump of butter. Cut the herbs and roots ſmall, lay them over the meat, cover it cloſe, and ſet it over a ſlow fire: this will draw all the virtue out of the roots or herbs, turn it to a good gravy, and give the Soup a different flavour from what it would have on putting the water in at firſt. As ſoon as you find the gravy is nearly dried up, then fill the ſaucepan with water, and when it begins to boil ſkim off the fat, and purſue the directions given for the Soup intended to be made. In making Peaſe Soup obſerve, that if they are old you muſt uſe ſoft water; but if green, hard or ſpring water, as it will greatly contribute to the preſervation of their colour. One principal thing to be obſerved in making all kinds of Soup is, that no one ingredient is more powerful in the taſte than another, but that all are as nearly as poſſible equal, and that the Soup be reliſhed in proportion to the purpoſe for which it is deſigned.

Vermicelli Soup.

TAKE a knuckle of veal and a ſcrag of mutton, from each of which cut the fleſh into ſmall pieces about the ſize of walnuts, and mix them together, with five or ſix thin ſlices of lean ham. Put into the bottom of your pan about four ounces of butter, and then your meat; to which add three or four blades of mace, two or three carrots, two parſnips, two large onions, with a clove ſtuck on both ſides of each, cut in four or five heads of celery waſhed clean, a bunch of ſweet herbs, eight or ten morels, and an anchovy. When your articles are thus prepared and mixed together in the pan, cover it very

very close, and set it over a slow fire, without any water, till the gravy is drawn out of the meat. When this is done, pour it out into a pot or large bason; then let the meat brown (taking care that it does not burn) and put into the saucepan four quarts of water. Let the whole boil gently till it is wasted to three pints, then strain it, and mix with it the first gravy drawn from the meat. Set it on the fire, and add two ounces of vermicelli, a nice head of celery cut small, chyan pepper and salt to your taste, and let the whole boil about six minutes. Lay a small French roll in the Soup dish, pour the Soup upon it, strew some of the vermicelli on the surface, and then serve it to table.

Vermicelli Soup White.

WASH your vermicelli in boiling water, and leave it to drain on a sieve that it may not lump: boil it with some good gravy soup; and the moment before serving it up, put in a cullis a-la-reine, or the yolks of some eggs beat up with cream or milk. It must not boil after the eggs are in, or else it will curdle.

Soup a la Reine.

TAKE a knuckle of veal, and three or four pounds of lean beef, to which put in six quarts of water, with a little salt. When it boils take off the scum quite clean, then put in six large onions, two carrots, a head or two of celery, a parsnip, one leak, and a little thyme. Let the whole stew together till the meat is quite boiled down, then strain it through a hair sieve, and after it has stood about half an hour, skim it well, and clear it off gently from the settlings into a clean pan. Boil half a pint of cream, and pour it on the crumb of a small loaf till the whole is soaked in. Take half a pound of almonds, blanch and beat them as fine as possible, putting in now and then a little cream to prevent them from oiling. Then take the yolks of six hard eggs beat them with the loaf soaked in the cream, and mix the whole together. Put your broth again into the saucepan, and when hot pour it to your almonds. Strain it through a fine hair sieve, rubbing it with a spoon till all

all the virtues and flavour are extracted. Put the whole into the ſaucepan, adding a little more cream to make it white. Set it over the fire, keep ſtirring it till it boils, and ſkim off the froth as it riſes. In the mean time ſoak the tops of two French rolls in melted butter in a ſtewpan till they are criſp, but not brown; then take them out of the butter, and lay them in a place before the fire. After remaining there a ſhort time put them at the bottom of the tureen, pouring to them a ſmall quantity of the Soup. When your Soup has been thoroughly ſkimmed from froth, and is juſt ready to boil, then take it off, pour it into the tureen, and ſerve it hot to table.—In making this Soup, particular care muſt be taken that no fat be on the ſurface of the broth at the time it is poured upon the almonds, otherwiſe the whole will be ſpoiled.

Soup Creſſy.

CUT a pound of lean ham into ſmall bits, and put at the bottom of a ſtew pan, with a French roll cut in ſlices, and laid on the top. Take two dozen heads of celery cut ſmall, ſix onions, two turnips, one carrot, ſix cloves, four blades of mace, and two bunches of water creſſes. Put them all in a ſtew-pan, with a pint of good broth. Cover them cloſe, and let them ſweat gently for about twenty minutes, after which fill it up with veal broth, and ſtew it four hours. When this is done, ſtrain it through a fine ſieve or cloth, and put it again into the ſaucepan, ſeaſoning it with ſalt and a little chyan pepper. As ſoon as it is ſimmered up, pour it into the tureen, putting in ſome French roll toaſted hard.

Tranſparent Soup.

CUT off the meat from a leg of veal as clean as you can, after which break the bone in ſmall pieces. Put the meat into a large jug, with the bones at top, and add to it a bunch of ſweet-herbs, a quarter of an ounce of mace, half a pound of blanched almonds, and pour in four quarts of boiling water. Set it over a ſlow fire, cloſe covered, and let it ſtand all night. The next day take it out of the jug, put it into a clean ſaucepan, and

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let it boil ſlowly till it is reduced to two quarts. During the time it boils, be particularly careful to take off all the ſcum and fat. Strain it into a large bowl, and when you think the meat is perfectly ſettled at the bottom, ſo that no ſediment can intermix with the ſoup, put it into a clean ſaucepan, and intermix with it three or four ounces of boiled rice, or two ounces of vermicelli, which you like beſt. When it has boiled about a quarter of an hour, pour it into the tureen, and ſerve it to table.

Almond Soup.

TAKE a quart of almonds, and beat them in a marble mortar, with the yolk of ſix hard eggs, till they become a fine paſte. Mix them by degrees with two quarts of new milk, a quart of cream, and a quarter of a pound of double refined ſugar, beat fine, and ſtir the whole well together. When it is properly mixed, ſet it over a ſlow fire, and keep it ſtirring quick till you find it of a good thickneſs: then take it off, pour it into your diſh, and ſerve it up. The principal care to be obſerved in making this ſoup is to prevent its curdling, which can only be done by keeping it conſtantly ſtirring till it boils.

Soup Santé, or Gravy Soup.

TAKE a pound and a half of lean ham cut in ſlices, and put them in the bottom of the ſtew-pan, with about two ounces of butter under them. Over the ham put three ounces of lean beef, and over the beef the ſame quantity of veal. Put in ſix onions cut in ſlices, two carrots, and two turnips ſliced, two heads of celery, a bunch of ſweet herbs, ſix cloves, and two blades of mace. Let there be a little water at the bottom, and when you have gently drawn it till it ſticks, put in a gallon of boiling water. Let it ſtew gently for two hours; ſeaſon with ſalt and chyan pepper, and ſtrain it clear off. Having ready a carrot cut in thin pieces about two inches in length, a turnip, two heads of leeks, two of celery, two of endive cut acroſs, two cabbage lettuces cut in the ſame manner, with a little ſorrel and chervil. Put

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theſe into a ſtew-pan, and ſweat them over the fire for about fifteen minutes; then put them into your ſoup. Set the whole over the fire, and let it boil gently about a quarter of an hour; then pour it into your tureen, with the cruſt of a French roll on the top, and ſend it to table.

Soup and Bouille.

TAKE about five pounds of briſket of beef, roll it up as tight as you can and faſten it with a piece of tape. Put it into a ſtew-pan, with four pounds of the leg of mutton piece of beef, and about two gallons of water. When it boils, take off the ſcum quite clean, and put in one large onion, two or three carrots, two turnips, a leek, two heads of celery, ſix or ſeven cloves, and ſome whole pepper. Stew the whole very gently, cloſe covered for ſix or ſeven hours. About an hour before dinner ſtrain the ſoup quite clear from the meat. Have ready boiled carrots cut into ſmall pieces with a carrot cutter, turnips cut in balls, ſpinach, a little chervil and ſorrel, two heads of endive, and one or two of celery cut into pieces. Put theſe into a tureen, with a French roll dried, after the crum is taken out. Pour the ſoup to theſe boiling hot, and add a little ſalt and chyan pepper. Take the tape from the beef, or bouille, and place it in a diſh by itſelf, with maſhed turnips and ſliced carrots, each in a ſeparate ſmall diſh, and in this manner ſerve up the whole.

Ox Cheek Soup.

BREAK the bones of the cheek, and after having waſhed it thoroughly clean, put it into a large ſtew-pan, with about two ounces of butter at the bottom, and lay the fleſhy ſide of the cheek downwards. Add to it about half a pound of lean ham, cut in ſlices. Put in four heads of celery cut ſmall, three large onions, two carrots, one parſnip ſliced, and three blades of mace. Set it over a moderate fire for about a quarter of an hour, when the virtues of the roots will be extracted;

tracted; after which put to it four quarts of water, and let it ſimmer gently till it is reduced to two. If you mean to uſe it as ſoup only, ſtrain it clear off, and put in the white part of a head of celery cut in ſmall pieces, with a little browning to make it a fine colour. Scald two ounces of vermicelli, and put into the ſoup, then let it boil for about ten minutes, and pour it into your tureen, with the cruſt of a French roll, and ſerve it up. If it is to be uſed as a ſtew, take up the cheek as whole as poſſible, and have a ready boiled turnip and carrot cut in ſquare pieces, a ſlice of bread toaſted, and cut in ſmall dices, put in a little chyan pepper, ſtrain the ſoup through a hair ſieve upon the whole, and carry it to table.

Maccaroni Soup.

MIX together three quarts of ſtrong broth with one of gravy. Take half a pound of ſmall pipe maccaroni, and boil it in three quarts of water, with a little butter in it till it is tender, after which ſtrain it through a ſieve. Cut it in pieces of about two inches in length, and put it into your ſoup, and boil it up for about ten minutes. Send it to table in a tureen, with the cruſt of a French roll toaſted.

Calf's Head Soup.

WASH the head as clean as poſſible, which you will the more eaſily do by ſtrewing a little ſalt on it to take out the ſlime. After it is thoroughly cleanſed, put it into your ſtew-pan, with a proper quantity of water, and throw in a bunch of ſweet herbs, an onion ſtuck with cloves, five or ſix blades of mace, and ſome pearl barley. When it has ſtewed till it is tender, put in ſome ſtewed celery. Seaſon it with pepper, pour the ſoup into your diſh, place the head in the middle, and ſerve it to table.

Peaſe Soup in the Common Way.

PUT a quart of ſplit peaſe into four quarts of water, with ſome beef bones, or a little lean bacon. Add one head of celery cut ſmall, with three or four turnips.

Let it boil gently till it is reduced to two quarts, and then work it through a fine ſieve with a wooden ſpoon. Mix a little flour and water well together, and boil them in the ſoup. Add another head of celery, with chyan pepper and ſalt to your taſte. Cut a ſlice of bread in dice, fry them a light brown, and put them into your diſh; after which pour in the ſoup, and ſerve it up.

White Peaſe Soup.

TAKE four or five pounds of lean beef, and put it into ſix quarts of water with a little ſalt. When it boils ſkim it clean, and put in two carrots, three whole onions, a little thyme, and two heads of celery. When you have done this, put in three quarts of peaſe, and boil them with the meat till the latter is quite tender; then ſtrain the ſoup through a hair ſieve, at the ſame time rubbing the pulp of the peaſe ſo as to extract all their virtue. Split three coſs lettuces into four quarters each, and cut them about four inches in length, with a little mint ſhredded ſmall: then put half a pound of butter in a ſtew-pan that will hold your ſoup, and put the lettuce and mint into the butter, with a leek ſliced very thin. Stew them a quarter of an hour, ſhaking them about often, and after adding a little of the ſoup, ſtew them a quarter of an hour longer: then put in your ſoup, and as much thick cream as will make it white: keep ſtirring it till it boils, fry a French roll in butter a little criſp, put it in the bottom of the tureen, pour the ſoup over, and ſerve it up.

Green Peaſe Soup.

CUT a knuckle of veal into thin ſlices, with one pound of lean ham. Lay them at the bottom of a ſoup-pot with the veal uppermoſt. Then put in ſix onions cut in ſlices, with two or three turnips, two carrots, three heads of celery cut very ſmall, a little thyme, four cloves, and four blades of mace. Put a little water at the bottom, cover the pot cloſe, and draw it gently, taking particular care the meat does not ſtick to the pot. When it is properly drawn, put in ſix quarts of boiling water,

water, and let it ſtew gently four hours, ſkimming it well during the time. Take two quarts of peaſe, and ſtew them in ſome of the liquor till tender; then ſtrain them off and beat them fine, put the liquor in, and mix them up. Take a tammy, or fine cloth, and rub them through till you have rubbed all the pulp out, and then put your ſoup in a clean pot, with half a pint of ſpinach juice, and boil it up for about a quarter of an hour: ſeaſon with ſalt and a little pepper. If you think your ſoup not thick enough, take the crumb of a French roll, and boil it in a little of the ſoup, beat it in a mortar, and rub it through your tammy, or cloth, then put it into your ſoup, and boil it up. Pour the ſoup into the tureen, with half a pint of young peaſe and mint, ſtewed in freſh butter; then ſerve it up.

Onion Soup.

TAKE eight or ten large Spaniſh onions, and boil them in milk and water till they become quite ſoft, changing your milk and water three times while the onions are boiling. When they are quite ſoft rub them through a hair ſieve. Cut an old cock into pieces, and boil it for gravy, with one blade of mace. Then ſtrain it, and having poured the gravy on the pulp of the onions, boil it gently, with the crumb of a ſtale penny loaf grated into half a pint of cream, and ſeaſon it to your taſte with ſalt and chyan pepper. When you ſerve it up, grate a cruſt of brown bread round the edge of the diſh. It will contribute much to the delicacy of the flavour, if you add a little ſtewed ſpinach, or a few heads of aſparagus.

Milk Soup.

BOIL a pint of milk with a little ſalt, and if you pleaſe ſugar; arrange ſome ſliced bread in a diſh, pour over part of your milk to ſoak it, and keep it hot upon your ſtove, taking care that it does not burn. When you are ready to ſerve your ſoup, beat up the yolks of five or ſix eggs, and add them to the reſt of the milk. Stir it over the fire till it thickens, and then take it off for fear it ſhould curdle.

Milk

Milk Soup. Another Way.

TAKE two quarts of new milk, and put into it two ſticks of cinnamon, two bay leaves, a ſmall quantity of baſket ſalt, and a little ſugar. While theſe are heating, blanch half a pound of ſweet almonds, and beat them up to a paſte in a marble mortar. Mix ſome milk with them by a little at a time, and while they are heating, grate ſome lemon-peel with the almonds, and a little of the juice; after which ſtrain it through a coarſe ſieve; mix all together, and let it boil up. Cut ſome ſlices of French bread, and dry them before the fire; ſoak them a little in the milk, lay them at the bottom of the tureen, pour in the ſoup, and ſerve it up.

Milk Soup, with Onions.

TAKE a dozen of onions and ſet them over a ſtove till they are done without being coloured. Then boil ſome milk, add to it the onions, and ſeaſon it with ſalt alone. Put ſome button onions to ſcald, then paſs them in butter, and when tender add it to the ſoup, and ſerve it up.

Rice Soup.

PUT a pound of rice and a little cinnamon into two quarts of water. Cover it cloſe, and let it ſimmer very gently till the rice is quite tender. Take out the cinnamon, then ſweeten it to your palate; grate into it half a nutmeg, and let it ſtand till it is cold. Then beat up the yolks of three eggs, with half a pint of white wine; mix them well together, and ſtir them into the rice. Set the whole over a ſlow fire, and keep ſtirring it all the time, leſt it ſhould curdle. When it is of a good thickneſs, and boils, take it up, and keep ſtirring it till you pour it into your diſh.

Rice Soup, or Potage du Ris.

TAKE a handful of rice, or more, according to the quantity of ſoup you make; waſh it well in warm water, rubbing it in your hands, and let it ſtand two hours and a half or three hours over a ſlow fire, with good beef

beef and veal gravy: when it is done, ſeaſon it to your palate, and ſerve it up.

Scotch Barley Broth.

TAKE a leg of beef cut into pieces, and boil it in three gallons of water, with a ſliced carrot and a cruſt of bread. Let it continue boiling till reduced to one half. Then ſtrain it off, and put it again into the pot, with half a pound of barley, four or five heads of celery cut ſmall, a bunch of ſweet herbs, a large onion, a little parſley chopped ſmall, and a few marigolds. When this has been boiled an hour put in a large fowl, and let it continue boiling till the broth is quite good. Seaſon it with ſalt to your taſte, take out the onion and ſweet-herbs, and ſend it to table with the fowl in the middle. The fowl may be uſed or omitted, according to your own diſcretion, as the broth will be exceeding good without it.

Inſtead of a leg of beef, ſome make this broth with a ſheep's head, which muſt be chopped all to pieces.—Others uſe thick flank of beef, in which caſe ſix pounds muſt be boiled in ſix quarts of water. Put in the barley with the meat, and boil it very gently for an hour, keeping it clear from ſcum. Then put in the before-mentioned ingredients, with turnips and carrots clean ſcraped and pared, and cut into ſmall pieces. Boil all together ſoftly till you find the broth very good, and ſeaſon it to your palate. Then take it up, pour the broth into your diſh or tureen, put the beef in the middle, with carrots and turnips round the diſh, and ſend it hot to table.—This is a very comfortable repaſt, more particularly in cold and ſevere weather.

Soup Lorraine.

TAKE a pound of almonds, blanch them, and beat them in a fine mortar, with a very little water to keep them from oiling. Then take all the white part of a large roaſted fowl, with the yolks of four poached eggs, and pound all together as fine as poſſible. Take three quarts of ſtrong veal broth, let it be very white, and all the

the fat clean ſkimmed off. Pour it into a ſtew-pan with the other ingredients, and mix them well together. Boil them gently over a ſlow fire, and mince the white part of another fowl very fine. Seaſon it with pepper, ſalt, nutmeg, and a little beaten mace. Put in a bit of butter about the ſize of an egg, with a ſpoonful or two of the ſoup ſtrained, and ſet it over the fire to be quite hot. Cut two French rolls into thin ſlices, and ſet them before the fire to criſp. Then take one of the hollow loaves which are made for oyſters, and fill it with the minced fowl: cloſe the roll as neat as poſſible, and keep it hot. Strain the ſoup through a very fine ſieve into a clean ſaucepan, and let it ſtew till it is of the thickneſs of cream. Put the criſped bread into the diſh or tureen, pour the ſoup over it, place the roll with the minced meat in the middle, and ſerve it up.

Soup Maigre.

PUT half a pound of butter into a deep ſtew-pan, ſhake it about, and let it ſtand till it has done making a noiſe; then throw in ſix middle-ſized onions, pealed and cut ſmall, and ſhake them about. Take a bunch of celery, clean waſhed and picked, cut it into pieces about half an inch in length; a large handful of ſpinach clean waſhed and picked, a good lettuce, (if it can be got) cut ſmall, and a bundle of parſley chopped fine. Shake all theſe well together in the pan for a quarter of an hour, and then ſtrew in a little flour: ſtir all together in the ſtew-pan, and put in two quarts of water. Throw in a handful of hard dry cruſt, with about a quarter of an ounce of ground pepper, and three blades of mace beat fine. Stir all together, and let it boil gently for about half an hour: then take it off, beat up the yolks of two eggs, and ſtir them in with one ſpoonful of vinegar. Pour the whole into a ſoup diſh, and ſend it to table. If the ſeaſon of the year will admit, a pint of green peaſe boiled in the ſoup will be a material addition.

Giblet Soup.

TAKE four pounds of gravy-beef, two pounds of ſcrag of mutton, and two pounds of a ſcrag of veal. Put theſe into a ſaucepan with two gallons of water, and let them ſtew very gently till the broth begins to have a good taſte. Then pour it out, let it ſtand till it is cold, and ſkim off all the fat. Take two pair of giblets well ſcalded and cleaned, put them into the broth, and let them ſimmer till they are very tender. Take out the giblets, and ſtrain the ſoup through a cloth. Put a piece of butter rolled in flour into your ſtew-pan, and make it of a light brown. Have ready, chopped ſmall, ſome parſley, chives, a little penny-royal, and a ſmall quantity of ſweet marjoram. Place the ſoup over a very ſlow fire; put in the giblets, fried butter, herbs, a little Madeira wine, ſome ſalt, and chyan pepper. Let them ſimmer till the herbs are tender, and then ſend the ſoup to table with the giblets intermixed.

Hodge Podge.

TAKE a pound of beef, a pound of veal, and a pound of ſcrag of mutton. Cut the beef into ſmall pieces, and put the whole into a ſaucepan, with two quarts of water. Take an ounce of barley, an onion, a ſmall bundle of ſweet-herbs, three or four heads of celery waſhed clean and cut ſmall, a little mace, two or three cloves, and ſome whole pepper, tied all in a piece of cloth; and throw into the pot with the meat, three turnips pared and cut in two, a large carrot ſcraped clean and cut in ſix pieces, and a ſmall lettuce. Cover the pot cloſe, and let it ſtew very gently for five or ſix hours; then take out the ſpice, ſweet-herbs, and onion, pour all into a ſoup diſh, ſeaſon it with ſalt, and ſend it to table.

Cow Heel Soup.

TAKE four pounds of lean mutton, three of beef, and two of veal; cut them acroſs and put them into a pot, with an old fowl, and four or five ſlices of lean ham. Let theſe ſtew without any liquor over a very

ſlow fire, but be careful they do not burn to the pot. As ſoon as you find the meat begins to ſtick to the bottom, ſtir it about, and put in ſome good beef broth clear of all the fat: then put in ſome turnips, carrots, and celery cut ſmall, a bunch of ſweet herbs, and a bay leaf; then add ſome more clear broth, and let it ſtew about an hour. While this is doing, take a cow heel, ſplit it, and ſet it on to boil in ſome of the ſame broth. When it is very tender take it off, and ſet on a ſtew-pan with ſome cruſts of bread, and ſome more broth, and let it ſoak eight or ten minutes. When the ſoup is ſtewed till it taſtes rich, lay the cruſts in a tureen, and the two halves of the cow-heel upon them. Then pour in the ſoup, ſeaſon it to your palate, and ſerve it to table.

White Soup.

TAKE a knuckle of veal, a large fowl, and a pound of lean bacon: put theſe into a ſaucepan with ſix quarts of water: add half a pound of rice, two anchovies, a few pepper corns, a bundle of ſweet herbs, two or three onions, and three or four heads of celery cut in ſlices. Strew them all together, till the ſoup is as ſtrong as you would have it, and then ſtrain it through a hair ſieve into a clean earthen pan. Let it ſtand all night, and the next day take off the ſcum very clean, and pour the liquor into a ſtew-pan. Put in half a pound of ſweet almonds beat fine, boil it for about a quarter of an hour, and ſtrain it through a lawn ſieve. Then put in a pint of cream, with the yolk of an egg, ſtir all together, let it boil a few minutes, then pour it into your tureen, and ſerve it up.

Gravy Soup.

TAKE a ſhin of beef, with the bone well chopped, and put it into your ſaucepan with ſix quarts of water, a pint of peaſe, and ſix onions. Set it over the fire, and let it boil gently till the juices of the meat are drawn out: then ſtrain the liquor through a ſieve, and add to it a quart of ſtrong beef broth. Seaſon it to your taſte with pepper and ſalt, and put in a little celery and beet leaves; and when

when it has boiled till the vegetables are tender, pour it into a tureen, and take it to table.

Spring Soup.

TAKE a pint of young peaſe, ſome chervil, ſorrel, young green onions, ſpring carrots, and turnips, and ſtew them in ſome butter till tender; when done, add what quantity of good brown gravy you wiſh; ſeaſon it with pepper, mace, and ſalt. Let the turnips and carrots be ſliced, and be ſure take off all the fat that riſes upon the ſoup.

Hare Soup.

CUT a large hare into pieces, and put it into an earthen mug, with three blades of mace, two large onions, a little ſalt, a red-herring, half a dozen large morels, a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then ſtrain the liquor into a ſtew-pan. Have ready boiled four ounces of French barley, and put in; juſt ſcald the liver, and rub it through a ſieve with a wooden ſpoon; put it into the ſoup, ſet it over the fire, but do not let it boil. Keep it ſtirring till it is on the brink of boiling, and then take it off. Put ſome criſped bread into your tureen, and pour the ſoup into it.——This is a moſt delicious rich ſoup, and calculated for large entertainments. If any other kind of ſoup is provided, this ſhould be placed at the bottom of the table.

Partridge Soup.

TAKE two large old partridges, ſkin them, and cut them into pieces, with three or four ſlices of ham, a little celery, and three large onions cut in ſlices. Fry them in butter till they are brown, but be ſure you do not let them burn. Then put them into a ſtew-pan, with three quarts of boiling water, a few pepper corns, and a little ſalt. After it has ſtewed gently for two hours, ſtrain it through a ſieve, put it again into your ſtew-pan, with ſome ſtewed celery and fried bread. When it is near boiling, pour it into your tureen, and ſerve it up hot.

Cray Fiſh Soup.

BOIL an hundred freſh cray fiſh, as alſo a fine lobſter, and pick the meat clean out of each. Pound the ſhells of both in a mortar till they are very fine, and boil them in four quarts of water, with four pounds of mutton, a pint of green ſplit peas nicely picked and waſhed, a large turnip, a carrot, an onion, mace, cloves, an anchovy, a little thyme, pepper, and ſalt. Stew them on a ſlow fire till all the goodneſs is out of the mutton and ſhells; then ſtrain it through a ſieve, and put in the meat of your cray-fiſh and lobſter, but let them be cut into very ſmall pieces, with the red coral of the lobſter, if it has any. Boil it half an hour, and juſt before you ſerve it up, add a little butter melted thick and ſmooth: ſtir it round when you put it in, and let it ſimmer very gently about ten minutes. Fry a French roll nice and brown, lay it in the middle of the diſh, pour the ſoup on it, and ſerve it up hot.

Eel Soup.

TAKE a pound of eels, which will make a pint of good ſoup, or any greater weight, in proportion to the quantity of ſoup you intend to make. To every pound of eels put a quart of water, a cruſt of bread, two or three blades of mace, a little whole pepper, an onion, and a bunch of ſweet herbs. Cover them cloſe, and let them boil till half the liquor is waſted: then ſtrain it, and toaſt ſome bread; cut it ſmall, lay the bread in your diſh, and pour in the ſoup. This ſoup is very balſamic, and particularly nutritious to weak conſtitutions.

Oyſter Soup.

TAKE a pound of ſkate, four or five flounders, and two eels; cut them into pieces, juſt cover them with water, and ſeaſon with mace, an onion ſtuck with cloves, a head of celery, two parſley roots ſliced, ſome pepper and ſalt, and a bunch of ſweet-herbs. Cover them down cloſe, and after they have ſimmered about an hour and a half, ſtrain the liquor clear off, and put it into a clean ſaucepan. In the mean time take a quart of oyſters bearded,

bearded, and beat them in a mortar with the yolks of ſix eggs boiled hard. Seaſon it with pepper, ſalt, and grated nutmeg; and when the liquor boils put all into it. Let the whole boil till it becomes of the thickneſs of cream, then take it off, pour it into your tureen, and ſerve it to table.

Mutton Broth.

TAKE a neck of mutton about ſix pounds, cut it in two, boil the ſcrag part in a gallon of water, ſkim it well, and then put in a ſmall bundle of ſweet-herbs, an onion, and a good cruſt of bread. When the ſcrag has boiled about an hour, put in the other part of the mutton, and about a quarter of an hour before the meat is done, put in a turnip or two, ſome dried marigolds, a few chives with parſley chopped ſmall, and ſeaſon it with ſalt. You may at firſt put in a quarter of a pound of barley or rice, which both thickens and contributes a grateful flavour. Some like it thickened with oatmeal, and ſome with bread; and, inſtead of ſweet herbs and onion, ſeaſon it with mace; but this is mere fancy, and determined by the different palates of different people. If you boil turnips as ſauce to the meat, let it be done by themſelves, otherwiſe the flavour, by being too powerful, will injure the broth.

Beef Broth.

TAKE a leg of beef with the bone well cracked, waſh it thoroughly clean, and put it into your pot with a gallon of water. Scum it well, and put in two or three blades of mace, a ſmall bunch of parſley, and a large cruſt of bread. Let it boil till the beef and ſinews are quite tender. Cut ſome toaſted bread and put into your tureen, then lay in the meat, and pour the ſoup all over.

Beef Drink.

TAKE a pound and a half of lean beef, cut it into ſmall pieces, and put it into a gallon of water, with the under cruſt of a penny loaf, and a little ſalt. Let it boil till it is reduced to two quarts, then ſtrain it off, and it will

will be very good drink.—Obſerve, that when you firſt put the meat into the water, that it is clear of all ſkin and fat.

Strong Beef Broth to keep.

TAKE part of a leg of beef, and the ſcrag end of a neck of mutton. Break the bones well of each, and put to it as much water as will cover it, with a little ſalt. When it boils ſkim it clean, and put to it a large onion ſtuck with cloves, a bunch of ſweet herbs, ſome pepper, and a nutmeg quartered. Let theſe boil till the virtues of the mace are drawn out, then ſtrain the ſoup through a fine ſieve, and keep it for uſe.

Veal Broth.

STEW a knuckle of veal in about a gallon of water, put in two ounces of rice or vermicelli, a little ſalt, and a blade of mace. When the meat is thoroughly boiled, and the liquor reduced to about one half, it will be very good and fit for uſe.

Chicken Broth.

SKIN a large old fowl, cut off the fat, break the fowl to pieces, and put it into two quarts of water, with a good cruſt of bread, and a blade of mace. Let it boil gently five or ſix hours; then pour off all the liquor, put a quart more boiling water to it, and cover it cloſe; let it boil ſoftly till it is good, then ſtrain it off, and ſeaſon it with a little ſalt. In the mean time boil a chicken, and ſave the liquor; and when the fleſh is eat, take the bones, break them, and put them in the liquor in which you boiled the chicken, with a blade of mace, and a cruſt of bread. When the juice of the bones are extracted, ſtrain it off, mix it with the other liquor, and ſend it to table.

Spring Broth.

TAKE a cruſt of bread, and about a quarter of a pound of freſh butter; put them into a ſoup-pot, or ſtew-pan, with a good quantity of herbs, as beet, ſorrel, chervil, lettuce, leeks, and purſlain, all waſhed clean, and coarſely chopped. Put to them a quart of water, and let them ſtew till it is reduced to one half, when it

will be fit for uſe. This is an excellent purifier of the blood.

Plum Porridge to keep.

TAKE a leg and ſhin of beef, put them into eight gallons of water, and boil them till the meat is quite tender. When the broth is ſtrong, ſtrain it off, ſhake out the meat, and put the broth again into the pot. Slice ſix penny loaves thin, cutting off the tops and bottoms, put ſome of the liquor to them, cover them over, and let them ſoak for a quarter of an hour; then boil and ſtrain it, and put it into your pot. When the whole has boiled a ſhort time, put in five pounds of ſtewed raiſins of the ſun, and two pounds of prunes. After it has boiled a quarter of an hour, put in five pounds of currants clean waſhed and picked. Let theſe boil till they ſwell, and then put in three quarters of an ounce of mace, half an ounce of cloves, and two nutmegs, all beat fine. Before you put theſe into the pot, mix them with a little cold liquor, and put them in but a ſhort time before the whole is done. When you take off the pot, put in three pounds of ſugar, a little ſalt, a quart of ſack, a quart of claret, and the juice of two or three lemons. If you think proper, inſtead of bread, you may thicken it with ſago. Pour your porridge into earthen pans and keep it for uſe.

Mock Turtle Soup.

SCALD a calf's head with the ſkin on, and take off the horny part, which muſt be cut into pieces about two inches ſquare. Let theſe be well waſhed and cleaned, then dry them in a cloth, and put them into a ſtew-pan, with four quarts of water made as follows: Take ſix or ſeven pounds of beef, a calf's foot, a ſhank of ham, an onion, two carrots, a turnip, a head of celery, ſome cloves and whole pepper, a bunch of ſweet herbs, a little lemon peel, and a few truffles. Put theſe into eight quarts of water, and let it ſtew gently till the broth is reduced one half; then ſtrain it off, and put it into the ſtew-pan, with the horny parts of the calf's head. Add ſome knotted marjoram, a little ſavory, thyme, and parſley,

parſley, all chopped ſmall together, with ſome cloves and mace pounded, a little chyan pepper, ſome green onions, a ſhalot cut fine, a few chopped muſhrooms, and half a pint of Madeira wine. Stew all theſe together gently till the ſoup is reduced to two quarts; then heat a little broth, mix ſome flour ſmooth in it, with the yolks of two eggs, and keep it ſtirring over a gentle fire till it is near boiling. Add this to the ſoup, keeping it ſtirring as you pour it in, and let them all ſtew together for another hour. When you take it off the fire, ſqueeze in the juice of half a lemon, and half an orange, and throw in ſome broiled forcemeat balls. Pour the whole into your tureen, and ſerve it up hot to table. This is a rich ſoup, and to moſt palates deliciouſly gratifying.

Portable Soup.

THIS ſoup (which is particularly calculated for the uſe and convenience of travellers, from its not receiving any injury by time,) muſt be made in the following manner. Cut into ſmall pieces three large legs of veal, one of beef, and the lean part of a ham. Put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace. Cut off the green leaves of five or ſix heads of celery, waſh the heads quite clean, cut them ſmall, put them in with three large carrots cut thin, cover the cauldron quite cloſe, and ſet it over a moderate fire. When you find the gravy begins to draw, keep taking it up till you have got it all out; then put water in to cover the meat; ſet it on the fire again, and let it boil gently for four hours; then ſtrain it through a hair ſieve into a clean pan, till it is reduced to one part out of three. Strain the gravy you draw from the meat into the pan, and let it boil gently till you find it of a glutinous conſiſtence, obſerving to keep ſkimming off the fat clean as it riſes. You muſt take particular care, when it is nearly enough, that it does not burn. Seaſon it to your taſte with chyan pepper, and pour it on flat earthen diſhes a quarter of an inch thick. Let it ſtand till the next day, and then cut it out by round tins a

little

little larger than a crown piece. Lay the cakes in dishes, and set them in the sun to dry, to facilitate which, turn them often. When the cakes are dry put them into a tin box, with a piece of clean white paper between each, and keep them in a dry place. If made in frosty weather, it will be sooner formed into its proper solidity. This soup is not only particularly useful to travellers, but is also exceeding convenient to be kept in private families; for by putting one of the cakes into a saucepan, with about a pint of water, and a little salt, a bason of good broth may be had in a few minutes. There is also another great convenience in it; that by boiling a small quantity of water with one of the cakes, it will make an excellent gravy for roast turkeys or fowls.

[*In the directions given for making the respective articles contained in this chapter, such a quantity of each ingredient is so calculated, that all may be brought to table in their proper state of perfection. The Cook has, therefore, only to observe, that when she provides either, to proportion the proper quantity of ingredients, according to the number of people for whom she provides, as in that case a little quantity may be made no less good with a large, and a small family possess equal enjoyment with the most elevated character.—This is a guide which should be attended to in various other articles of cookery.*]

CHAP. II.

BOILING IN GENERAL.

SECT. I.

BUTCHER's MEAT.

AS a neceſſary prelude to the directions given under this head, we ſhall make a few neceſſary and general obſervations. All meat ſhould be boiled as ſlow as poſſible, but in plenty of water, which will make it riſe and look plump. Be careful to keep it clear from ſcum, and let your pot be cloſe covered. If you boil it faſt the outſide will be hardened before the inſide is warm, and the meat will be diſagreeably diſcoloured. A leg of veal of twelve pounds weight, will take three hours and a half boiling; and the ſlower it boils the whiter and plumper it will be.

With reſpect to mutton and beef, if they are rather under-done, they may be eat without being either diſagreeable or unwholeſome; but lamb, pork, and veal, ſhould be thoroughly done, otherwiſe they will be obnoxious to the ſight, and conſequently ungrateful to the palate. A leg of pork will take half an hour's more boiling than a leg of veal of the ſame weight; but in general, when you boil beef and mutton, you may allow as many quarters of an hour as the meat weighs pounds. To put in the meat when the water is cold muſt be allowed to be the beſt method, as thereby the middle gets warm before the outſide becomes hardened. Three quarters of an hour will boil a leg of lamb four pounds and a half weight. From theſe general directions, it would be unneceſſary to deſcribe the uſual mode of boiling the common joints of either mutton or beef. We ſhall therefore proceed to thoſe articles which require more particular notice.

To dreſs a Calf's Head, one Half boiled, the other baked.

AFTER having well cleanſed the head, parboil one half, beat up the yolk of an egg, and rub it over the head with

with a feather; then ſtrew over it a ſeaſoning of pepper, ſalt, thyme, parſley chopped ſmall, ſhred lemon-peel, grated bread, and a little nutmeg; ſtick bits of butter over it, and ſend it to the oven. Boil the other half white in a cloth, and put them both into a diſh. Boil the brains in a piece of clean cloth, with a very little parſley, and a leaf or two of ſage. When they are boiled chop them ſmall, and warm them up in a ſauce-pan, with a bit of butter, and a little pepper and ſalt. Lay the tongue, boiled and peeled, in the middle of a ſmall diſh, and the brains round it; have in another diſh, bacon or pickled pork; and in a third, greens and carrots.

Graſs Lamb.

WHATEVER the number of pounds is that the joint weighs, ſo many quarters of an hour muſt it boil.—When done, ſerve it up with ſpinach, carrots, cabbage, or brocoli.

A Ham.

PUT your ham into a copper of cold water, and when it boils, take care that it boils ſlowly. A ham of twenty pounds weight will take four hours and a half boiling; and ſo in proportion for one of a larger or ſmaller ſize. An old and large ham will require ſixteen hours ſoaking in a large tub of ſoft water; but a green one does not require any ſoaking. Be ſure, while your ham is boiling, to keep the water clear from ſcum. When you take it up, pull off the ſkin, and rub it all over with an egg, ſtrew on crumbs of bread, baſte it with a little butter, and ſet it on the fire till it is of a light brown.

Another Way of boiling a Ham.

WITH reſpect to its being an old ham or a green one, obſerve the before-mentioned directions. Pare it round and underneath, taking care no ruſty part is left. Put it into a pan or pot that will properly contain it, cover it with water, and put in a few cloves, thyme, and laurel leaves. Let it boil on a ſlow fire about five hours, and then add a glaſs of brandy, and a pint of red wine: finiſh boiling in the ſame manner. If it is to be ſerved

up hot, take off the ſkin, and ſtrew it over with crumbs of bread, a little parſley finely chopped, and a few bits of butter, and give it a good colour either in the oven, or with a ſalamander. If it is to be kept till cold, it will be better to let the ſkin remain, as it will be a means of preſerving its juices.

Ham a-la-Braiſe.

PARE your ham round and underneath, taking care no ruſty part is left; cover it well with meat under and over, with roots and ſpices, filling it up with water. The gravy that comes from the ham being excellent for all kinds of brown ſauces.

Tongues.

IF it be a dried tongue, ſteep it all night in water; but if it be a pickled one, only waſh it well from the brine. Let it boil moderately three hours. If it is to be eat hot, ſtick it with cloves, rub it over with the yolk of an egg, ſtrew crumbled bread over it, and, when done, baſte it with butter, and ſet it before the fire till it becomes of a light brown. Diſh it up with a little brown gravy, or red wine ſauce, and lay ſlices of current jelly round the diſh.

Neats Tongue, with Parſley.

BOIL it a quarter of an hour, then take it out and lard it; put it in again to boil with any meat you have going on; when it is done take the ſkin off, cut almoſt half through the middle lengthwiſe, that it may open in two parts, without the pieces coming apart, and ſerve it up with ſome gravy, pepper, and parſley ſhred fine. If you wiſh you may add a daſh of lemon juice.

Leg of Mutton, with Cauliflowers and Spinach.

TAKE a leg of mutton cut veniſon faſhion, and boil it in a cloth. Boil two fine cauliflowers in milk and water, pull them into ſprigs, and ſtew them with butter, pepper, ſalt, and a little milk: ſtew ſome ſpinach in a ſaucepan, and put to it a quarter of a pint of gravy, with a piece of butter, and a little flour. When all is done,

done, put the mutton in the middle of the diſh, the ſpinach round it, and the cauliflower over all. The butter the cauliflower was ſtewed in muſt be poured over it, and it muſt be made to appear like ſmooth cream.

Lamb's Head.

WASH the head very clean, take the black part from the eyes, and the gall from the liver. Lay the head in warm water; boil the lights, heart, and part of the liver. Chop and flour them, and toſs them up in a ſaucepan with ſome gravy, catchup, and a little pepper, ſalt, lemon-juice, and a ſpoonful of cream. Boil the head very white, lay it in the middle of the diſh, and the mince-meat round it. Place the other parts of the liver fried, with ſome very ſmall bits of bacon on the mince-meat, and the brains fried in little cakes, and laid on the rim of the diſh, with ſome criſped parſley put between. Pour a little melted butter over the head, and garniſh with lemon.

Or you may dreſs it thus:

BOIL the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it croſs and croſs with a knife, grate ſome nutmeg over it, and lay it in a diſh before a good fire. Then grate ſome crumbs of bread, ſome ſweet-herbs rubbed, a little lemon-peel chopped fine, a very little pepper and ſalt, and baſte it with a little butter; then throw a little flour over it, and juſt as it is done do the ſame, baſte and dredge it. Take half the liver, the heart, the lights, and tongue, chop them very ſmall, with about a gill of gravy or water. Firſt ſhake ſome flour over the meat, and ſtir it together, then put in the gravy or water a good piece of butter rolled in a little flour, a little pepper and ſalt, and what runs from the head in the diſh. Simmer all together a few minutes, and add half a ſpoonful of vinegar; pour it into your diſh, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin with ſome ſlices of bacon broiled, and lay round the head. Garniſh with lemon.

Leg of Lamb boiled, and Loin fried.

CUT your leg from the loin, and boil it three quarters of an hour. Cut the loin in handſome ſteaks, beat them with a cleaver, and fry them a good brown. Then ſtew them a little in ſtrong gravy. Put your leg on the diſh, and lay your ſteaks round it. Pour on your gravy, lay round lumps of ſtaved ſpinach and criſped parſley on every ſteak. Send it to table with gooſeberry ſauce in a boat, and garniſh with lemon.

A Haunch or Neck of Veniſon.

AS a neceſſary preparation for either of theſe joints, let it lay in ſalt for a week; then boil it in a cloth well floured, and allow a quarter of an hour's boiling for every pound it weighs. For ſauce, boil ſome cauliflowers, pulled into little ſprigs, in milk and water, with ſome fine white cabbage, and turnips cut in dice; add ſome beet-root cut into narrow pieces about an inch and a half long, and half an inch thick. After your cabbage is boiled, beat it up in a ſaucepan with a piece of butter and ſalt. When your meat is done, and laid in the diſh, put the cabbage next the cauliflower, and then the turnips. Place the beet-root here and there, according to your fancy; and have a little melted butter in a cup, in caſe it ſhould be wanted. This diſh is not only excellent in its quality, but particularly pleaſing in its appearance. If any is left, it will eat well the next day, haſhed with gravy and ſweet ſauce.

Pickled Pork.

AFTER waſhing and ſcraping it perfectly clean, put it into the pot with the water cold, and when the rind feels tender, it is enough. The general ſauce is greens, among the variety of which you are to make choice to your own direction.

Pig's Pettitoes.

BOIL the feet till they are quite tender, but take up the heart, liver and lights, when they have boiled ten minutes, and ſhred them ſmall. Then take out the feet

feet and ſplit them; thicken your gravy with flour and butter, and put in your mince-meat, a ſpoonful of white wine, a ſlice of lemon, a little ſalt, and give it a gentle boil. Beat the yolk of an egg; put to it two ſpoonsful of cream, and a little grated nutmeg. Then put in the pettitoes, and ſhake it over the fire till it is quite hot, but do not let it boil. Put ſippets into the diſh, pour over the whole, and garniſh with ſliced lemon.

SECT II.

BOILING POULTRY.

Turkies.

A Turkey ſhould not be dreſſed till three or four days after being killed, as it will otherwiſe not boil white, neither will it eat tender. When you have plucked it, draw it at the rump, cut off the legs, put the ends of the thighs into the body, and tie them with a ſtring. Having cut off the head and neck, grate a penny loaf, chop fine about a ſcore of oyſters, ſhred a little lemon-peel, and put in a ſufficient quantity of ſalt, pepper, and nutmeg. Mix theſe up into a light force-meat, with a quarter of a pound of butter, three eggs, and a ſpoonful or two of cream. Stuff the craw of the turkey with one part of this compoſition; the other muſt be made into balls and boiled. When you have ſewed up the turkey, and dredged it with flour, put it into a kettle of cold water; cover it cloſe, ſet it over the fire, and when the ſcum begins to riſe, take it clean off, and then cover the kettle cloſe. If a young one of a moderate ſize let it boil very ſlowly for half an hour; then take off your kettle, and let it ſtand for ſome time cloſe covered, when the ſteam being confined, will ſufficiently do it. When you diſh it up pour a little of your oyſter ſauce over it, lay the force-meat balls round it, and ſerve it up with the

the reſt of the ſauce in a boat. Garniſh your diſh with barberries and lemon.

The beſt ſauces for a boiled turkey are, good oyſter and celery ſauce. Make the oyſter-ſauce thus: Take a pint of oyſters, ſtrain the liquor from them, and beard and waſh them in cold water. Pour the liquor clear off into a ſtew-pan, and put in the oyſters with a blade of mace, ſome butter rolled with flour, and a quarter of a lemon. When they boil up, put in half a pint of cream, and boil the whole gently together. Take the lemon and mace out, ſqueeze the juice of the lemon into the ſauce, and ſerve it up in your boats or baſons. Make the celery ſauce thus: Cut the white part of the celery into pieces about an inch in length, and boil it in ſome water till it is tender. Then take half a pint of veal broth and a blade of mace, and thicken it with a little flour and butter; add half a pint of cream, and boil them gently together. Put in your celery, and when it boils, pour them into your boats.

Chickens.

AFTER you have drawn them, lay them in ſkimmed milk for two hours, and truſs them. When you have properly ſinged, and duſted them with flour, cover them cloſe in cold water, and ſet them over a ſlow fire. Having taken off the ſcum, and boiled them ſlowly five or ſix minutes, take them off the fire, and keep them cloſe covered for half an hour in the water, which will do them ſufficiently, and make them plump and white. Before you diſh them, ſet them on the fire to heat; then drain them and pour over them white ſauce, which you muſt have made ready in the following manner:

Take the heads and necks of the chickens, with a ſmall bit of ſcrag of veal, or any ſcraps of mutton you may have by you, and put them into a ſaucepan, with a blade or two of mace, and a few black pepper corns, an anchovy, a head of celery, a ſlice of the end of a lemon, and a bunch of ſweet herbs. Put to theſe a quart of water, cover it cloſe, and let it boil till it is reduced to half a pint. Then ſtrain it, and thicken it with a quarter

of a pound of butter mixed with flour, and boil it five or ſix minutes. Then put in two ſpoonsful of muſhrooms, and mix the yolks of two eggs with a tea cup full of cream, and a little nutmeg grated. Put in your ſauce, and keep ſhaking it over the fire, till it is near boiling; then pour it into your boats, and ſerve it up with your chickens.

Fowls.

AFTER having drawn your fowls, which you muſt be particularly careful in doing, cut off the head, neck, and legs. Skewer them with the ends of their legs in their bodies, and tie them round with a ſtring. Singe and duſt them well with flour, put them into cold water, cover the kettle cloſe, and ſet it on the fire; but take it off as ſoon as the ſcum begins to riſe.—Cover them cloſe again, and let them boil gently twenty minutes; then take them off, and the heat of the water will do them ſufficiently. Melted butter with parſley ſhred fine is the uſual ſauce; but you may ſerve them up with the like ſauce as before directed for chickens.

Rabbits or Ducks.

BOIL your duck or rabbit in a good deal of water, and when the ſcum riſes take it clean off. A duck will take about twenty minutes, and a rabbit half an hour. Melted butter and parſley is frequently uſed as ſauce for rabbits; but if you prefer onion ſauce, which will do for either, make it thus: Peel your onions and throw them into water as you peel them; then cut them into thin ſlices, boil them in milk and water, and ſcum the liquor. About half an hour will boil them. When they are ſufficiently boiled, put them into a clean ſieve to drain; chop them, and rub them through a cullender; then put them into a ſaucepan, and ſhake a little flour, with two or three ſpoonsful of cream, and a good piece of butter. Stew them all together till they are thick and fine; lay the duck or rabbit in a diſh, and pour the ſauce all over. If a rabbit, you muſt pluck out the

jaw-bones, and ſtick one in each eye, the ſmall end inwards.

Another ſauce for a boiled duck may be made thus: Take one large onion, a handful of parſley clean waſhed and picked, and a lettuce; cut the onion ſmall, chop the parſley fine, and put them into a quarter of a pint of good gravy, with a ſpoonful of lemon juice, and a little pepper and ſalt. When they have ſtewed together half an hour, add two ſpoonsful of red wine. Lay the duck in your diſh, and pour the ſauce over it.

Pigeons.

WHEN you draw your pigeons, be careful to take out the craw as clean as poſſible. Waſh them in ſeveral waters, and having cut off the pinions turn their legs under their wings. Let them boil very ſlowly a quarter of an hour, and they will be ſufficiently done. Diſh them up, and pour over them good melted butter: lay round the diſh a little brocoli, and ſerve them up with melted butter and parſley in boats.—They ſhould be boiled by themſelves, and may be eaten with bacon, greens, ſpinach, or aſparagus.

Geeſe.

SINGE a gooſe, and pour over it a quart of boiling milk. Let it continue in the milk all night, then take it out, and dry it well with a cloth. Cut an onion very ſmall with ſome ſage, put them into the gooſe, ſew it up at the neck and vent, and hang it up by the legs till the next day; then put it into a pot of cold water, cover it cloſe, and let it boil gently for an hour. Serve it up with onion ſauce.

Partridges.

BOIL them quick in a good deal of water, and fifteen minutes will be ſufficient. For ſauce, take a quarter of a pint of cream, and a bit of freſh butter about the ſize of a walnut. Stir it one way till it is melted, and then pour it over the birds.

Pheaſants.

Pheaſants.

THESE muſt be likewiſe boiled in plenty of water. If it is a ſmall one, half an hour will be ſufficient, but if a large one, three quarters. For ſauce, ſtew ſome heads of celery cut very fine, thickened with cream, and a ſmall piece of butter rolled in flour, and ſeaſon with ſalt to your palate. When your bird is done, pour the ſauce over it, and garniſh the diſh with thin ſlices of lemon.

Snipes or Woodcocks.

SNIPES or Woodcocks muſt be boiled in good ſtrong broth, or beef gravy, which you muſt make as follows: Cut a pound of lean beef into ſmall pieces, and put it into two quarts of water, with an onion, a bundle of ſweet-herbs, a blade or two of mace, ſix cloves, and ſome whole pepper. Cover it cloſe, let it boil till it is half waſted, then ſtrain it off, and put the gravy into a ſaucepan, with ſalt enough to ſeaſon it. Draw the birds clean, but take particular care of the guts. Put the birds into the gravy, cover them cloſe, and ten minutes will boil them. In the mean time cut the guts and liver ſmall, then take a little of the gravy the birds are boiling in, and ſtew the guts in it with a blade of mace. Take about as much of the crumb of bread, as the inſide of a roll, and rub or grate it very ſmall into a clean cloth, then put it into a pan with ſome butter, and fry it till criſp, and of a fine light brown colour. When your birds are ready, take about half a pint of the liquor they were boiled in, and add to the guts two ſpoonsful of red wine, and a piece of butter about the ſize of a walnut rolled in flour. Set them on the fire, and ſhake your ſaucepan often, (but by no means ſtir it with a ſpoon) till the butter is melted: then put in the fried crumbs, give the ſaucepan another ſhake, take up your birds, lay them in the diſh, and pour your ſauce over them.—Garniſh with ſliced lemon.

SECT. III.

BOILING FISH.

Turbot.

WHEN you have thoroughly waſhed and cleanſed your fiſh, rub ſome allegar over it, which will greatly contribute to its firmneſs. Put it in your fiſh-plate with the belly upwards, and faſten a cloth tight over it to prevent its breaking. Let it boil gently in hard water, with plenty of ſalt and vinegar, and ſcum it well, to prevent the ſkin being diſcoloured. Be ſure not to put in your fiſh till your water boils, and when it is enough, take it up, and drain it. Remove the cloth carefully, and ſlip the fiſh very cautiouſly on the diſh, for fear of breaking it. Lay over it oyſter-patties, or fried oyſters. Put your lobſter or gravy-ſauce into boats, and garniſh with criſped parſley and pickles.

Another Way to dreſs a Turbot.

PUT into the bottom of your ſtew-pan ſome thyme, parſley, ſweet-herbs, and an onion ſliced. Then lay in your fiſh, and ſtrew over it the like quantity of the ſame herbs, with ſome chives and ſweet baſil. Cover the fiſh with an equal quantity of white wine and the beſt vinegar. Strew in a little bay ſalt with ſome whole pepper. Set the ſtew-pan over a gentle fire, and gradually increaſe the heat till it is enough; which done, take it off the fire, but let the fiſh remain in the liquor, till you have made your ſauce as follows: Set a ſauce-pan over the fire, with a pound of butter, two anchovies ſplit, boned, and waſhed, two large ſpoonsful of capers, cut ſmall, ſome chives whole, a little pepper and ſalt, ſome nutmeg grated, a little flour, a ſpoonful of vinegar, and a little water.—Keep ſhaking it round for ſome time, and then put on the fiſh to make it quite hot. When both are done, put the turbot into a diſh, pour ſome of the ſauce over it, and the remainder into a boat. Garniſh the diſh with horſe radiſh.

Turbot

Turbot en Maigre.

PUT into your ſtew-pan a pint of water, a good bit of ſalt, ſome garlick, onions, all ſorts of ſweet herbs, and cloves; boil the whole half an hour over a ſlow fire. Let it ſettle. Pour it off clear, and ſtrain it through a ſieve; then put in twice as much milk as brine, and put the fiſh in it over a ſlow fire, letting it ſimmer only. When your turbot is done, you may ſerve it with any one of the following ſauces: Ragout of egg balls, ragout of oyſters, or truffles, or muſhroom, or a ſauce hachée.

Salmon.

THIS is ſo ſubſtantial a fiſh, that it requires to be well boiled. A piece not very thick will take half an hour. Boil horſe-radiſh in the water. For ſauce, melt ſome butter plain, and ſome other with anchovy. Garniſh with horſe-radiſh and ſliced lemon.

To dreſs a whole Salmon for a large Company.

WHEN the ſalmon is ſcalded and gutted, take off the head and tail, cut the body through into ſlices an inch and a half thick, and throw them into a large pan of pump water. When they are all put in, ſprinkle a handful of bay ſalt upon the water, ſtir it about, and then take out the fiſh. Set on a large deep ſtew-pan, boil the head and tail, but do not ſplit the head, and put in ſome ſalt.—When they have boiled ten minutes, ſkim the water very clean, and put in the ſlices. When they are boiled enough, take them out, lay the head and tail in a diſh, and the ſlices round. Serve it up with plain melted butter and anchovy ſauce. Garniſh with horſe-radiſh, mixed with the ſlices.

Cod's Head.

TAKE out the gills and the blood, waſh the whole very clean, rub over it a little ſalt, and a glaſs of allegar, and lay on your fiſh plate. When the water boils, throw in a good handful of ſalt, with a glaſs of allegar. Then put in the fiſh, and let it boil gently half an hour (if it is a large

a large one three quarters.) Take it up very carefully, and ſtrip the ſkin clean off, ſet it before a briſk fire, dredge it all over with flour, and baſte it well with butter. When the froth begins to riſe, throw over it ſome very fine white bread crumbs, and continue baſting it to make it froth well. When it is of a fine light brown, diſh it up, and garniſh it with lemon cut in ſlices, ſcraped horſe-radiſh, barberries, a few ſmall fiſh fried and laid round it, or fried oyſters. Cut the row and liver in ſlices, and lay over it a little of the lumpy part of the lobſter out of the ſauce, which you muſt make as follows: Take a good lobſter, and ſtick a ſkewer in the vent of the tail to keep out the water. Throw into the water a handful of ſalt, and when it boils put in the lobſter, which will be done in half an hour. If it has ſpawn, pick them off, and pound them very fine in the mortar. Put them into half a pound of good melted butter; then take the meat out of your lobſter, break it in bits, and put that in likewiſe, with a large ſpoonful of lemon-pickle, the ſame of walnut catchup, a ſlice of lemon, one or two ſlices of horſe-radiſh, and a ſmall quantity of beaten mace; ſeaſon it to your taſte with ſalt and chyan pepper. Boil them one minute, then take out the horſe radiſh, and lemon, pour it into your ſauce-boat, and ſerve it up with your fiſh.—If lobſters cannot be procured, you may make uſe of oyſters or ſhrimps the ſame way: and if you cannot get any kind of ſhell fiſh, you may then add to the butter two anchovies cut ſmall, a ſpoonful of walnut liquor, and an onion ſtuck with cloves.

Whole Cod.

PUT a large quantity of water into your fiſh-kettle, which muſt be of a proper ſize for the cod, with a quarter of a pint of vinegar, a handful of ſalt, and half a ſtick of horſe radiſh. Let theſe boil together for ſome time, and then put in the fiſh. When it is done enough (which will be known by feeling the fins, and the look of the fiſh) lay it to drain, put it on a hot fiſh plate, and then in a warm diſh, with the liver cut in half, and laid on each ſide. Serve it up with ſhrimp or oyſter-ſauce, and garniſh with ſcraped horſe radiſh.

Salt

Salt Cod.

STEEP your ſalt fiſh in water all night, with a glaſs of vinegar thrown into it, which will take out the ſalt; and make it as mild as freſh fiſh. The next day boil it, and when it is enough, ſeparate it in flakes into your diſh. Then pour egg ſauce over it, or parſnips boiled and beat fine with butter and cream. As it will ſoon grow cold ſend it to table on a water-plate.

Cod's Sounds.

BOIL your ſounds well, but be careful they are not done too much. Take them up, and let them ſtand till they are quite cold. Then make a force-meat of chopped oyſters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper, and ſalt, and fill your ſounds with it. Skewer them into the ſhape of a turkey, and lard them down each ſide, as you would the breaſt of a turkey. Duſt them well with flour, and put them before the fire in a tin oven to roaſt. Baſte them well with butter, and when enough, pour on them oyſter ſauce, and garniſh with barberries. This is a pretty ſide-diſh for a large table; or very proper in the time of Lent.

Soals.

TAKE a pair of ſoals, ſkin and gut them. Then waſh them thoroughly clean, and lay them in vinegar, ſalt, and water, for two hours; then dry them in a cloth, put them into a ſtew-pan with a pint of white wine, a bunch of ſweet-herbs, an onion ſtuck with ſix cloves, ſome whole pepper, and a little ſalt. Cover them quite cloſe, and when enough, take them up, lay them in your diſh, ſtrain the liquor, and thicken it with butter and flour. Pour the ſauce over, and garniſh with ſcraped horſe-radiſh and lemon. You may add prawns, ſhrimps, or muſcles to your ſauce, according to the fancy of thoſe for whom you provide. This is a very good method; but to make a variety, you may dreſs them as follows:

Take two or three pair of middling ſized ſoals, ſkin, gut and waſh them in ſpring water. Then put them on

a diſh, and pour half a pint of white wine over them, turn them two or three times in it and then pour it away. Cut off the heads and tails of the ſoals, and ſet on a ſtew-pan with a little rich fiſh broth; put in an onion cut in pieces, a bunch of ſweet-herbs, pepper, ſalt, and a blade of mace. When theſe boil, put in the ſoals, and with them half a lemon cut in ſlices with the peel on. Let them ſimmer ſlowly for ſome time, then take out the ſweet-herbs, and put in a pint of ſtrong white wine, and a piece of butter rolled in flour. Let them all ſimmer together till the ſoals are enough. While the fiſh are doing, put in half a pint of veal gravy, and a quarter of a pint of eſſence of ham; let it boil a little, then take up the ſoals, and pour this over them. Serve up ſauce as before directed, and garniſh your diſh with ſliced lemon and horſe-radiſh.

Trout.

BOIL them in vinegar, water, and ſalt, with a piece of horſe-radiſh; and ſerve them up with anchovy-ſauce and plain butter.

Pike.

WHEN you have taken out the gills and guts, and thoroughly waſhed it, make a good force meat of chopped oyſters, the crumb of half a penny loaf, a little lemon-peel ſhred fine, a lump of butter, the yolks of two eggs, a few ſweet-herbs, and ſeaſon them to your taſte with ſalt, pepper and nutmeg. Mix all theſe well together, and put them into the belly of the fiſh, which muſt be ſewed up, and ſkewered round. Boil it in hard water with a little ſalt, and a tea-cup full of vinegar put into the pan. As ſoon as the water boils, put in the fiſh (but not before) and if it is of a middling ſize, it will be done in half an hour. Serve it up with oyſter-ſauce in a boat, having firſt poured a little on the fiſh. Garniſh with pickled barberries.

Carp.

WHEN you kill your carp, ſave all the blood, and have ready ſome nice gravy made of beef and mutton, ſeaſoned

ſeaſoned with pepper, ſalt, mace, and onion. Before you put in your fiſh, ſtrain it off, and boil your carp before you put it into the gravy. Set it on a ſlow fire about a quarter of an hour, and thicken the ſauce with a large piece of butter rolled in flour, or you may make your ſauce thus; take the liver of the carp clean from the guts, three anchovies, a little parſley, thyme, and an onion. Chop theſe ſmall together, and take half a pint of Rheniſh wine, four ſpoonsful of vinegar, and the blood of the carp. When all theſe are ſtewed gently together, put it to the carp, which muſt firſt be boiled in water with a little ſalt and a pint of wine; but take care not to do it too much after the carp is put into the ſauce.

Mullets.

THESE muſt be boiled in ſalt and water. When they are enough, pour away part of the water, and put to the reſt a pint of red wine, ſome ſalt and vinegar, two onions ſliced, with a bunch of ſweet-herbs, ſome nutmeg, beaten mace, and the juice of a lemon. Boil theſe well together, with two or three anchovies. Then put in the fiſh, and when they have ſimmered in it ſome time, put them into a diſh, and ſtrain the ſauce over them. You may add ſhrimp or oyſter-ſauce according to your diſcretion.

Mackarel.

GUT and waſh them clean, then dry them in a cloth, and rub them gently over with vinegar. Lay them ſtrait on your fiſh plate, and be very careful in handling them, as they are ſo tender a fiſh that they will eaſily break. When the water boils, put them into your fiſh-pan with a little ſalt, and let them boil gently about a quarter of an hour. When you take them up, drain them well, and put the water that runs from them into a ſauce-pan with one large ſpoonful of catchup, a blade or two of mace, an anchovy, and a ſlice of lemon. Let theſe all boil together about a quarter of an hour, then ſtrain it through a hair ſieve, and thicken it with flour and butter. Put this ſauce in one boat, and melted butter and parſley in another. Diſh up your fiſh with their

tails in the middle, and garnish with scraped horse-radish and barberries. Mackarel may be served with melted butter and a little fennel, cut fine, mixed with scalded gooseberries; also with sweet herbs, cut fine, in melted butter, with a little anchovy essence.

Mackarel a-la-Bourgeois.

SPLIT them open, put pepper, salt, mace, parsley, shalots and bread crumbs, with some butter on them. You may either fry or send them to the oven. Serve them up with plain melted butter.

Herrings.

SCALE, gut, and wash them, then dry them thoroughly in a cloth, and rub them over with a little salt and vinegar. Skewer their tails in their mouths, and lay them on your fish-plate. When the water boils, put them in, and about ten or twelve minutes will do them. After you have taken them up let them drain properly, and then turn their heads into the middle of the dish. Serve them up with melted butter and parsley, and garnish with scraped horse-radish.

Flounders, Plaise, and Dabs.

AS the similarity of these fish is so great, the method of dressing either must be the same. First cut off the fins, nick the brown side under the head, and take out the guts. Then dry them with a cloth, and boil them in salt and water. Serve them up with shrimp, cockle, or muscle sauce, and garnish with red cabbage.

Perch.

PUT your fish into the water when it boils, with some salt, an onion cut in slices, some parsley, and as much milk as will turn the water. When the fish is enough, put it into a soup-dish, and pour a little of the water with the parsley and onions over it. Serve it up with melted butter and parsley in a boat.

Eels.

AFTER skinning, gutting, and properly washing them, cut off their heads, dry them, and twist them round

round on your fiſh-plate. Boil them in ſalt and water, and ſerve them up with melted butter and parſley. If you only boil them in ſuch a quantity of water as will juſt cover them, the liquor will be exceeding good, and very beneficial to weak or conſumptive conſtitutions.

Sturgeon.

WHEN you have cleaned your fiſh properly, prepare as much liquor as will boil it in the following manner: To two quarts of water put a pint of vinegar, a ſtick of horſe-radiſh, two or three bits of lemon-peel, ſome whole pepper, a bay-leaf, and a ſmall quantity of ſalt. Boil your fiſh in this liquor, and when enough (which you will know by the fleſh appearing likely to ſeparate from the bones) take it up, and have ready the following ſauce: Melt a pound of butter, diſſolve an anchovy in it, put in a blade or two of mace, bruiſe the body of a crab in the butter, a few ſhrimps or cray fiſh, a little catchup, and a little lemon-juice. When it boils, take up the ſturgeon, drain it well, lay it in your diſh, and ſerve it up with the ſauce poured into boats. Garniſh with fried oyſters, ſliced lemon, and ſcraped horſe-radiſh.

Turtles.

THESE animals not only furniſh the moſt delicious repaſt to the epicure, but to all thoſe who can obtain ſo luxurious a gratification. They are of various ſizes, and that the reader may be informed how to dreſs them, we ſhall here confine ourſelves to one of about eighty pounds weight. Take the turtle out of the water the night before you intend to dreſs it. In the morning cut its throat, or the head off, and let it bleed for ſome time. Then cut off the fins; ſcald, ſcale, and trim them and the head, and raiſe the callipee, which is the belly or under ſhell; clean it well, leaving to it as much meat as you conveniently can. Take from the back ſhell all the meat and entrails, except the monſieur, which is the fat, and looks green: this muſt alſo be baked with the ſhell. Waſh all clean with ſalt and water, and cut it

into pieces of a moderate ſize. Take it from the bones, and put them with the fins and head into a ſoup-pot, with a gallon of water, ſome ſalt, and two blades of mace. When it boils, ſkim it clean, and put in it a bunch of thyme, parſley, ſavory, and young onions, and your veal part, except about one pound and a half, which muſt be made forcemeat of, as for Scotch collops, adding a little chyan pepper. When the veal is boiled in the ſoup about an hour, take it out, cut it into pieces, and put to the other part. The guts, which are conſidered as the beſt part, muſt be ſplit open, ſcraped, and made clean, and cut into pieces about two inches long. Scald and ſkin the paunch or maw, and cut it like the other parts; mix them with the guts and other parts, except the liver, and add half a pound of freſh butter, a few ſhalots, a bunch of thyme, parſley, and a little ſavory, ſeaſoned with ſalt, white pepper, mace, three or four cloves beaten, and a little chyan pepper. Stew them about half an hour over a good charcoal fire, and put in half a pint of Madeira wine, with as much of the broth as will cover it, and let it ſtew till tender, which will take about four or five hours. When it is nearly enough, ſkim it, thicken it with flour, add ſome veal broth, and make it about the thickneſs of a fricaſee. Let your forcemeat balls be fried about the ſize of a walnut, and ſtewed about half an hour with the reſt. If there are any eggs, let them be boiled and cleaned; but if none, get twelve or fourteen yolks of hard eggs. Then put the ſtew (which is the callipaſh) into the ſhell with the eggs, and either make uſe of a ſalamander, or put it into the oven to bake. Slaſh the callipee in ſeveral places, put ſome butter to it, and ſeaſon it moderately with chyan and white pepper, ſalt, beaten mace, chopped thyme, parſley and young onions. Put a piece on each ſlaſh, and ſome over the whole, and a duſt of flour; then bake it in a briſk oven, in a tin or iron dripping-pan. The back ſhell, which is called the callipaſh, muſt be ſeaſoned like the callipee, and baked in a dripping-pan, ſet upright, with four brick-bats, or any thing of that kind. An hour and a half will

will bake it, which muſt be done before the ſtew be put in. The fins, when boiled very tender, muſt be taken out of the ſoup, and put into a ſtew-pan, with ſome good veal gravy, not high coloured, a little Madeira wine, ſeaſoned and thickened as the callipaſh, and ſerved in a diſh by itſelf. The lights, heart, and liver, may be done the ſame way, but a little higher ſeaſoned: or the lights and heart may be ſtewed with the callipaſh, and taken out before you put it into the ſhell, with a little of the ſauce, adding a little more ſeaſoning; but diſh it by itſelf. The veal part may be made fricandos, or Scotch collops. The liver ſhould never be ſtewed with the callipaſh, but dreſſed by itſelf in any manner you like; except you ſeparate the lights and heart from the callipaſh, and ſerve them together in one diſh. Be careful to ſtrain the ſoup, and ſerve it in a tureen, or large china bowl. The different diſhes may be placed on the table as follows: The callipee at the head, the callipaſh at the bottom, and the lights, ſoup, fins, &c. in the centre.—The fins kept in the liquor will eat well when cold.

Court Bouillon, for all Kinds of freſh Fiſh.

PUT into your fiſh-kettle, which muſt be according to the ſize of your fiſh, ſome water, a quart of white wine, a bit of butter, ſalt, pepper, a faggot of ſweet herbs, ſome ſtewed onions and carrots: boil your fiſh in this liquor.

CHAP. III.

ROASTING IN GENERAL.

SECT. I.

BUTCHER's MEAT.

THE firſt conſideration of the cook in roaſting muſt be to regulate the ſtrength of her fire in proportion to the article ſhe has to dreſs. If it is a ſmall or thin joint,

joint, the fire muſt be briſk, that it may be done quick; but if a large one, a ſubſtantial fire muſt be made in order that it may gradually receive the heat, and by ſtirring up the fire, when it begins to burn up, and keeping the bottom clear, the meat muſt be roaſted as it ought to be, and with little trouble to the cook. Never put ſalt on your meat before you lay it to the fire, as it will be apt to draw out the gravy. In roaſting *Beef*, if it be a large piece, ſkewer a ſheet of writing paper over the fat, and baſte it well while roaſting. When it is near enough, which you will know by the ſmoke drawing to the fire, take off the paper, then baſte it well and dredge it with flour to make it frothy. *Mutton* and *Lamb* muſt be roaſted with a clear quick fire.—*Veal* requires particular care, and muſt be done of a fine light brown colour. If it is a fillet or loin, put paper over the fat, in the ſame manner as you do beef. At firſt let it be ſome diſtance from the fire, and baſte it with butter: but when it is got thoroughly warm, put it nearer, and when nearly done, dredge it with flour. If a breaſt, put the caul over it, with the ſweet-bread ſkewered on the back, and when ſufficiently done, take off the caul and dredge it with flour. *Pork* as well as *Veal* ſhould be well done, otherwiſe it will nauſeate: but mutton and beef, if a little under done may be diſpenſed with. *Wild Fowls* muſt be roaſted with a clear, briſk fire, and when they are frothy, and of a light brown colour, they are enough. Great care muſt be taken not to over-do them, as the loſs of gravy will produce a want of the flavour. *Tame Fowls* require more roaſting, and muſt be often baſted, in order to keep up a ſtrong froth, which will make them look well when brought to table. *Pigs* and *Geeſe* muſt be done with a quick fire, turned quick, and frequently baſted. *Hares* and *Rabbits* require time and care, otherwiſe the body will be done too much, and the ends too little. In roaſting any article, always allow longer time for it in froſty than in mild weather; and take particular care that your ſpits are thoroughly clean before you put on your meat, as nothing is more diſagreeable than the mark of it left in the fleſh.

Having laid before the cook theſe neceſſary and ge-

neral obſervations in roaſting, we ſhall now proceed to give directions for dreſſing the reſpective articles under this head; beginning with

Beef.

THE firſt ſteps to be taken in roaſting Beef we have already noticed in the foregoing obſervations. It remains, therefore, only to ſay, that the time each joint will take doing muſt be proportioned to its weight. If a piece of ten pounds it will take an hour and a half at a good fire. Twenty pounds weight, if a thick piece, will take three hours, but if thin half an hour leſs; and ſo on in proportion to the weight. When done, take it up, and put it into your diſh. Serve it with potatoes, horſe radiſh, and pickles for ſauce, and garniſh the rim of the diſh with horſe-radiſh ſcraped very fine.

Mutton and Lamb.

MUTTON and Lamb muſt be roaſted with a quick clear fire. Baſte it as ſoon as you lay it down, ſprinkle on a little ſalt, and, when near done, dredge it with flour. A leg of mutton of ſix pounds will take an hour and a quarter, and one of twelve two hours; a breaſt half an hour at a quick fire; a neck an hour, and a ſhoulder much about the ſame time as a leg. In dreſſing the loin, the chine (which is the two loins,) and the ſaddle (which is the two necks and part of the ſhoulders cut together) you muſt raiſe the ſkin, and ſkewer it on, and when near done, take off the ſkin, and baſte it to froth it up. Send ſome good plain gravy up with it.

Haunch of Mutton dreſſed like Veniſon.

TAKE a hind-quarter of fine mutton, ſtale killed, and cut the leg like a haunch. Lay it in a pan with the back downwards, pour in a bottle of red wine, and let the meat ſoak in it twenty-four hours. Before you ſpit it, let it be covered with clean paper and paſte as you do veniſon, in order to preſerve the fat. Roaſt it before a quick fire, and keep baſting with butter mixed with ſome of the liquor in which it was ſoaked. When done, ſerve it up with

with ſome good rich gravy in one boat, and ſweet ſauce in another. It will take about three hours roaſting.

A Fore-Quarter of Houſe-Lamb.

A Small fore-quarter of houſe-lamb will take an hour and a half roaſting; a leg three quarters of an hour.—When it is done, and put into the diſh, cut off the ſhoulder, and pepper and ſalt the ribs. Serve it up with ſallad, brocoli, potatoes, or mint ſauce.

Tongues or Udders.

PARBOIL the tongue before you put it down to roaſt; ſtick eight or ten cloves about it, baſte it with butter, and ſerve it up with ſome gravy and ſweetmeat ſauce. An udder may be roaſted after the ſame manner. You may alſo lard the tongue nicely, but take care that the fire does not burn the larding.

Veal.

IF your fire is good, veal will take about a quarter of an hour to each pound in roaſting. The fat of the loin and fillet muſt be covered with paper, as we have before obſerved. The fillet and ſhoulder muſt be ſtuffed with the following ſavoury compoſition: a quarter of a pound of ſuet chopped fine, parſley and ſweet herbs chopped, grated bread and lemon peel; pepper, ſalt, and a little nutmeg, and the yolk of an egg. Work theſe all well together, and ſtuff them into your veal as ſecure as you can, that it may not fall out while roaſting. The breaſt muſt be roaſted with the caul on till it is near enough; then take it off, and flour and baſte the meat. When you have taken it up, and put it into your diſh, pour a little melted butter over it, and ſerve it up with any of the following ſauces; potatoes, brocoli, cucumbers ſtewed, French beans, peaſe, cauliflowers, celery ſtewed. Remember, in dreſſing any joint of veal that it is well done, but at the ſame time let it not be too much. If it is not done enough it will be too diſguſtful to enjoy, and if too much, the juices will be loſt, and the fleſh eat taſteleſs.

Pork.

Pork.

PORK, like veal, muſt be well done. If it is a loin, take a ſharp penknife, and cut the ſkin acroſs, which will not only make the joint more convenient to carve, but will alſo make the rind or crackling, more pleaſant to eat. A leg of pork muſt be ſcored in the ſame manner as the loin; if not particularly objected to, ſtuff the knuckle part with ſage and onion chopped fine, with pepper and ſalt; or cut a hole under the twiſt, put the ſeaſoning there, and faſten it with a ſkewer. Roaſt it criſp, as it will make the crackling, of which moſt people are fond, eat the better. If you want a *Spring* (which is not very common, though, at the ſame time, if young, will eat exceeding well) cut off the ſhank, or knuckle, ſprinkle ſage and onion over it, roll it round, and tie it with a ſtring. About two hours will do it. The *Spare-Rib* ſhould be baſted with a little bit of butter, a very little duſt of flour, and ſome dried ſage ſhred ſmall. The principal ſauces for any kind of roaſt pork are, potatoes, muſtard and apple-ſauce, the latter of which you muſt make thus: Pare, core, and ſlice ſome apples, and put them into a ſauce-pan with a little water, to prevent their burning, and throw in a bit of lemon-peel. When they are enough, take out the peel, bruiſe the apples, and add a piece of butter, and a little ſugar. When you have worked the whole together very fine, ſet it on the fire till it is quite hot, then put it into your baſon, and ſerve it up with the meat. If it is a leg of pork, have a little drawn gravy ready againſt it is done, and pour it into the diſh when you ſerve it up. The beſt way of dreſſing *Pork Griſkin* is to roaſt it, baſte it with a little butter and ſage, and a little pepper and ſalt. The only article uſed as ſauce for this is muſtard.

Sucking Pigs.

WHEN your pig is properly prepared for dreſſing, put into the belly of it a little ſage ſhredded fine, with ſome ſalt, a tea-ſpoonful of black pepper, and a cruſt of brown bread. Then ſpit it, ſew up the belly, and lay it down to a briſk clear fire, with a pig-plate hung in the

middle to prevent the body part being done before the extremities. As ſoon as it is warm, put a piece of butter into a cloth, and frequently rub the pig with it while roaſting. When it becomes of a fine brown, and the ſteam draws to the fire, rub it quite dry with a clean cloth, and then with a bit of cold butter, which will help to criſp it. Having taken it up, and put it into your diſh, cut off the head with a ſharp knife, and take off the collar, the ears, and the jaw-bone. Split the jaw in two, and when you have cut the pig down the back, which muſt be done before you draw out the ſpit, lay the two ſides with the back part to each other, a jaw on each ſide, and an ear on each ſhoulder, and the collar on the ſhoulder. Have ready your ſauce, which you muſt make in the following manner: Having chopped the brains, put them in a ſaucepan, with a tea-ſpoonful of white gravy, the gravy that runs out of the pig (which you muſt be careful to ſave, by putting a baſon or pan in the dripping-pan under the pig as ſoon as the gravy begins to run) and a ſmall piece of anchovy. Add to theſe half a pound of butter, and as much flour as will thicken the gravy, a ſlice of lemon, a ſpoonful of white wine, ſome caper liquor, and a little ſalt. Shake it over the fire till it is quite hot, then pour it into your diſh with the pig, and ſerve it up. You may likewiſe boil a few currants, and ſend them in a tea-ſaucer, with a glaſs of currant-jelly in the middle.

As there may ſometimes be a neceſſity for the cook's killing the pig herſelf, it may not be improper to inform her in that caſe how to proceed. Stick the pig juſt above the breaſt bone, and let the knife touch its heart, otherwiſe it will be a long time dying. As ſoon as it is dead, put it into cold water for a few minutes, and rub it over with a little roſin beat exceeding fine, or inſtead of that uſe its own blood, which will nearly anſwer the ſame purpoſe. Let it lie half a minute in a pail of ſcalding water, then take it out, lay it upon a clean table, and ſtrip off all the hairs as faſt as poſſible; but if they do not come clean off, put it into the hot water again, and when it is perfectly clean off, waſh it in

warm

warm water, and then in two or three cold waters, that when dreſſed it may not taſte of the roſin. Take off the four feet at the firſt joints, ſlit it down the belly, and take out all the entrails. Put the heart, liver, lights, and pettitoes together; waſh the pig well in cold water, and having perfectly dried it with a cloth, hang it up. When you dreſs it proceed as before directed.

Calf's Head.

WHEN you have thoroughly waſhed, and cleanſed it from the ſlime, take out the bones, and dry it well in a cloth. Make a ſeaſoning of beaten mace, pepper, ſalt, nutmeg, and cloves, ſome bacon cut very ſmall, and ſome grated bread. Strew this over the head, roll it up, ſkewer it, and tie it with tape. While roaſting, baſte it with butter, and when done, having previouſly made a rich veal gravy, thickened with butter rolled in flour, pour it over, and ſerve it to table. Some like muſhroom ſauce, in which caſe make it as follows: Clean and waſh a quart of freſh muſhrooms, cut them into pieces, and put them into a ſtew-pan, with a little ſalt, a blade of mace, and a little butter. Stew them gently for half an hour, and then add a pint of cream, and the yolks of two eggs beat up fine; keep ſtirring it till it boils, then pour it into a boat, and ſerve it up with the head. This is an excellent ſauce for fowls or turkies.

Ham, or Gammon of Bacon.

WHICHEVER you dreſs of theſe, take off the ſkin or rind, and lay the meat in luke-warm water for two or three hours. Then put it into a pan, pour over it a quart of Canary wine, and let it ſoak about half an hour. When you have ſpitted it, put a ſheet of clean paper over the fat ſide, pour the Canary, in which it was ſoaked, into the dripping-pan, and baſte the meat with it all the time it is roaſting. When it is enough take off the paper, and dredge it well with crumbled bread and parſley ſhred fine. Make the fire briſk, and brown it well. If you ſerve it up hot, garniſh with raſpings of bread; but if cold, for a ſecond courſe, garniſh with green parſley.

SECT. II.

ROASTING POULTRY.

Turkies.

WHEN your Turkey is properly truſſed for dreſſing, ſtuff it with the following ingredients: Take four ounces of butter, or chopped ſuet, ſome grated bread, a little lemon peel, parſley and ſweet herbs chopped together, pepper, ſalt and nutmeg, a little cream, and the yolks of two or three eggs: work theſe all well together, and fill the craw with it. Let your fire be very briſk, and when you put it down paper the breaſt, and let it continue on till near done: then take it off, dredge it with flour, and keep baſting it till it is done. If it is a large turkey, ſerve it up with gravy alone, or brown celery, or muſhroom ſauce. If it is a turkey-poult, ſerve it up with gravy and bread ſauce, the latter of which make thus: Cut the crumby part of a penny loaf into thin ſlices, put it into a ſaucepan with cold water, a few pepper corns, a little ſalt, and an onion: boil it till the bread is quite ſoft, and then beat it very fine: put it into a quarter of a pound of butter, with two ſpoonsful of thick cream, and when it boils up, pour it into a baſon, or boat, and ſerve it up with the turkey. A middling ſized turkey will take more than an hour, a ſmall one three quarters of an hour, and a very large one an hour and a half. In dreſſing theſe, as well as fowls, always let your fire be clear and briſk.

Fowls.

WHEN your fowls are laid to the fire, ſinge them, then baſte them with butter, and dredge over ſome flour. When the ſmoke begins to draw to the fire, baſte and dredge them again: let the fire be briſk, and ſend them to table with a good froth. The proper ſauces for roaſt fowls are, gravy, egg, muſhroom, or celery-ſauce, the latter of which make thus: Waſh and pare a large bunch of celery very clean, cut it into thin bits, and boil it gently in a little water till it is tender; then add a little beaten

beaten mace, nutmeg, pepper and ſalt, and thicken it with a large piece of butter rolled in flour: then give it a boil, and ſerve it up in a boat. To the water in which you boil the celery put half a pint of cream, which will make it very rich and ſubſtantial. This is an excellent ſauce, not only for fowls but alſo for partridges, or any other game of the ſame kind.

Chickens.

BE particularly careful in drawing your chickens, which done, cut off their claws, and truſs them for dreſſing. Put them down to a good fire, and ſinge, duſt, and baſte them with butter. When they are enough, froth them, and lay them in your diſh. Serve them up with parſley and butter poured over them, and gravy and muſhroom ſauce in boats. A large chicken will take half an hour; a ſmall one twenty minutes.

Green Geeſe.

WHEN the gooſe is properly cleaned, and ready for dreſſing, put into the body a large lump of butter, then ſpit it, and lay it down to a briſk clear fire. Singe it, dredge it with flour, and as ſoon as it begins to receive the heat of the fire, baſte it well with butter, which will occaſion the fleſh to riſe, and make it look well. When you think it near enough, dredge it again with flour, and baſte it till the froth riſes, and it is of a clear light brown. When done, take it up, and put it into your diſh, having ready the following ſauce: Melt ſome butter, and put it into a ſpoonful of ſorrel-juice, a little ſugar, and a few ſcalded gooſeberries. Pour it into your ſauce-boat, and ſend it up hot with the gooſe to table. You may likewiſe add gravy and apple-ſauce, and garniſh your diſh with a cruſt of bread grated very fine.

A Stubble Gooſe.

TAKE two onions, with a few leaves of ſage waſhed clean, and chop them as fine as poſſible. Mix with them a large piece of butter, ſome ſalt, and pepper. Put this into the body of the gooſe, then tie both ends, and

and put it down to the fire to roaſt. Singe and dredge it with flour, and when it is thoroughly hot, baſte it with freſh butter. When near done, dredge it again, and keep baſting it till the froth riſes, and the ſteam draws to the fire, then take it up, put it into your diſh, pour a little boiling hot water over it, and ſerve it up with good gravy ſauce in one boat, apple-ſauce in another, and muſtard.

Ducks.

YOU muſt prepare them for the ſpit in the ſame manner you do geeſe, by putting into the body ſome ſage and onion chopped fine, with pepper and ſalt. When you lay them down, ſinge, duſt, and baſte them with butter, and a good fire will roaſt them in about twenty minutes. Before you take them up, duſt them with flour, and give them another baſting with butter to make them froth and look brown. Your gravy muſt be made of the gizzard and pinions, with an onion, a tea ſpoonful of lemon pickle, a few grains of pepper, a large blade of mace, and a tea ſpoonful of catchup. When they are thoroughly ſtewed, ſtrain off the gravy, put ſome into the diſh with the ducks, and the remainder in a boat or baſon. Wild ducks muſt be done in the ſame manner.

Pigeons.

AFTER you have drawn your Pigeons, and taken the craws clean out, waſh them in ſeveral waters. When you have dried them, roll a good lump of butter in ſome chopped parſley, and ſeaſon it with pepper and ſalt. Put this into your pigeons, then ſpit, duſt with flour, and baſte them. When enough, ſerve them up with parſley and butter for ſauce, and, if in ſeaſon, garniſh your diſh with bunches of aſparagus. A good fire will roaſt them in twenty minutes.

Larks.

TAKE a dozen of Larks, put them on a ſkewer, and tie both ends of the ſkewer to the ſpit. Dredge and baſte them, and in about ten or twelve minutes they will

be done. Make your ſauce thus: Take the crum half a penny loaf, ſhred it very fine, and put it in ſtew-pan or frying pan, with a piece of butter about the ſize of a walnut. Shake it over a gentle fire till it is of a light brown, then lay it between your birds on your plate or diſh, and pour a little melted butter over them.

Rabbits.

WHEN you have caſed your rabbits, ſkewer their heads upon their backs, their fore-legs into their ribs, and the hind legs double. Take the crumb of half a penny loaf, a little parſley, thyme, ſweet-marjoram, and lemon-peel. Shred all theſe fine, and ſeaſon them with pepper, ſalt, and nutmeg. Mix them up into a light ſtuffing with two eggs, a little cream, and a quarter of a pound of butter. Put this into their bellies, ſew them up, and dredge and baſte them well with butter.—When done, take them up, chop the livers after boiling, and lay them in lumps round the edge of your diſh. Serve them up with parſley and butter for ſauce.

To roaſt a rabbit hare-faſhion, you muſt lard it with bacon, and baſte it in the ſame manner you do a hare, directions for which you will find in the next ſection. If you lard it, make gravy ſauce, if not, white ſauce will be moſt proper.

SECT. III.

ROASTING GAME.

Pheaſants and Partridges.

THE ſame methods are to be taken in dreſſing either of theſe birds. When you have ſpitted and laid them down, duſt them with flour, and baſte them often with freſh butter, keeping them at a good diſtance from the fire. About half an hour will roaſt them. Make your gravy of a ſcrag of mutton, and put into the ſauce-pan with it a tea-ſpoonful of lemon-pickle, a large ſpoonful

of

of catchup, and the ſame of browning*. Strain it, and put a little into the diſh with the birds. Serve them up, with the remainder in one baſon, and bread-ſauce in another. By way of ornament fix one of the principal feathers of the pheaſant in its tail.

Woodcocks or Snipes.

THESE birds are ſo peculiar from all others that they muſt never be drawn. When you have ſpitted them, take the round of a threepenny loaf, and toaſt it nice and brown; then lay it in a diſh under the birds, and when you put them to the fire, baſte them with a little butter, and let the trail or gut drop on the toaſt. When they are done, put the toaſt in a diſh, and lay the birds on it. Pour about a quarter of a pint of gravy into the diſh, and ſet it over a lamp or chafing diſh for three or four minutes, and then take it hot to table. A woodcock will take about twenty minutes roaſting, and a ſnipe fifteen.

Ruffs and *Rees* (which are particularly found in Lincolnſhire and the Iſle of Ely) are very delicate birds, and muſt be truſſed like the woodcock, but not dreſſed with the guts. When done, ſerve them up with gravy and bread ſauce, and garniſh the diſh with criſp crumbs of bread.

Hares.

* As we ſhall have frequent occaſion to mention the article BROWNING, it will be neceſſary here to give proper directions how to make it.—Beat ſmall four ounces of treble-refined ſugar, and put it into a frying-pan, with one ounce of butter.—Set it over a clear fire, and mix it well together. When it begins to be frothy by the ſugar diſſolving, hold it higher over the fire, and have ready a pint of red wine. When the ſugar and butter is of a deep brown, pour in a little of the wine, and ſtir it well together; then add more wine, and keep ſtirring it all the time. Put in half an ounce of Jamaica pepper, ſix cloves, four ſhalots peeled, two or three blades of mace, three ſpoonsful of catchup, a little ſalt, and a rind of one lemon. Boil them ſlowly about ten minutes, and then pour it into a baſon. When cold, take off the ſcum very clean, and bottle it up for uſe.

Hares.

WHEN your hare is caſed and properly truſſed for dreſſing, make a ſtuffing thus: Take a large ſlice of bread, and crumble it very fine, put to it a quarter of a pound of beef marrow, or ſuet, the like quantity of butter, the liver boiled and ſhred fine, a ſprig or two of winter ſavory, a bit of lemon-peel, an anchovy, a little chyan pepper, and half a nutmeg grated. Mix theſe well together with a glaſs of red wine and two eggs, put it into the belly of the hare, and ſew it up. When you have ſpitted it, and laid it before the fire, put into your dripping pan a quart of milk, and keep baſting your hare with it till there is little left. When it is nearly done, dredge it with flour, and baſte it with butter till it is properly frothed. If it is a ſmall hare it will take about an hour and a half; and if a large one two hours. When done, put it into your diſh, and ſerve it up with plenty of good rich gravy, and ſome currant jelly warmed in a cup; or red wine and ſugar done to a ſyrup thus: take a pint of red wine, put it into a quarter of a pound of ſugar, ſet it over a ſlow fire, and let it ſimmer for a quarter of an hour; then take it off, and pour it into your ſauce-boat or baſon.

Veniſon.

TAKE a haunch of veniſon, and when you have ſpitted it, rub ſome butter all over it. Take four ſheets of clean paper, well buttered, two of which put on the haunch. Then make a paſte with ſome flour, a little butter and water; roll it out half as big as your haunch, and put it over the fat part; cover this with the other two ſheets of paper, and tie them faſt with packthread. Lay it to a briſk fire, and baſte it well all the time it is roaſting. When it is near done, take off both paper and paſte, dredge it well with flour, and baſte it with butter. As ſoon as it becomes of a light brown, take it up, and ſerve it to table with brown gravy, currant jelly, or the ſyrup mentioned in the preceding article for a hare.—— A haunch will take about three hours roaſting.

SECT. IV.

ROASTING FISH.

To roaſt Sturgeon.

PUT a piece of butter rolled in flour into a ſtew-pan, with ſalt, pepper, parſley, onions, ſweet herbs, cloves, half a pint of water, and a little vinegar. Stir it over the fire, and when it is luke-warm take it off, and put your ſturgeon in to ſteep. When it has taken the flavour of the herbs, roaſt it and ſerve it with any vegetable ſauce you think fit.

Roaſted en Gras.

LARD it with fat bacon, roaſt it, and ſerve it with a ragout of truffles, morells, muſhrooms, veal ſweetbread, &c.

Lobſters.

WHEN you have half-boiled your lobſter, take it out of the water, rub it well with butter, and lay it before the fire; continue baſting it with butter till it has a fine froth, and the ſhells look of a dark brown. Then put it into your diſh, and ſerve it up with plain melted butter in a ſauce-boat.

CHAP. IV.

BAKING.

SECT. I.

BUTCHER's MEAT.

THE only method to be obſerved previous to this mode of cookery, is to have the pans, or whatever veſſels you ſend your proviſions in to the oven, perfectly clean, ſo that the care you have taken in preparing the article may not be injured from neglect in cleanlineſs.

Rump

Rump of Beef a-la-Braiſe.

CUT out the bone quite clean, then beat the fleſh well with a rolling-pin, and lard it with a piece of bacon cut out of the back. Seaſon your bacon with pepper, ſalt, and cloves, and lard acroſs the meat, that it may cut handſomer. Seaſon the meat with pepper, ſalt, and cloves; put it into an earthen pot with all the broken bones, half a pound of butter, ſome bay leaves, whole pepper, one or two ſhalots, and ſome ſweet herbs. Let the top of the pan be covered quite cloſe, then put it into the oven, and it will be done in about ſix hours. When enough, ſkim off the fat clean, put the meat into a diſh, and ſerve it up with a good ragout of muſhrooms, truffles, forcemeat balls, and yolks of eggs. Let the gravy which comes from the beef be added, nicely ſeaſoned, to thoſe ingredients.

Calf's Head.

WHEN you have properly cleanſed the head, put it into a large earthen diſh, or pan, and rub the inſide with butter. Put ſome long iron ſkewers acroſs the top of the diſh, and lay the head on them. Grate ſome nutmeg all over the head, with a few ſweet herbs ſhred ſmall, ſome crumbs of bread, and a little lemon-peel cut fine. Then flour it all over, ſtick pieces of butter in the eyes, and on different parts of the head, and ſend it to the oven. You may throw a little pepper and ſalt over it, and put into the diſh a bunch of ſweet herbs, an onion, a blade of mace, ſome whole pepper, two cloves, and a pint of water, and boil the brains with ſome ſage. When the head is enough, lay it on a diſh, and put it before the fire to keep warm; then ſtir all together in the diſh, and put it into a ſaucepan, and when it is quite hot ſtrain it off, and pour it into the ſaucepan again. Put in a piece of butter rolled in flour, the ſage and brains chopped fine, a ſpoonful of catchup, and two of red wine. Boil them well together, pour the whole over the head in a diſh, and ſend it to table.

Pigs.

LAY your pig into a diſh well buttered, flour it all over, rub ſome butter on the pig, and ſend it to the oven. When you think it is enough, take it out, rub it over with a buttered cloth, and put it into the oven again till it is dry; then take it out, lay it in a diſh, and cut it up. Skim off the fat from the diſh it was baked in, and ſome good gravy will remain at the bottom. Put this to a little veal gravy, with a piece of butter rolled in flour, and boil it up with the brains; then pour it into a diſh, and mix it well with the ſage that comes out of the belly of the pig. Serve it up hot to table with apple-ſauce and muſtard.

A Bullock's or Calf's Heart.

TAKE ſome crumbs of bread, chopped ſuet, (or a bit of butter) parſley chopped, ſweet marjoram, lemon-peel grated, pepper, ſalt and nutmeg, with the yolk of an egg; mix theſe all well together, ſtuff the heart with it, and ſend it to the oven. When done, ſerve it up with gravy, melted butter, and currant jelly in boats. The ſame methods are to be uſed whether you bake or roaſt it; but if care is taken, baking it is the beſt way, as it will be more regularly done than it can be by roaſting.

SECT. II.

BAKING FISH.

Cod's Head.

WHEN it is thorougly cleanſed and waſhed, lay it in the diſh, which you muſt firſt rub round with butter. Put in a bunch of ſweet herbs, an onion ſtuck with cloves, three or four blades of mace, ſome black and white pepper, a nutmeg bruiſed, a little lemon-peel, a piece of horſe-radiſh, and a quart of water. Duſt the head with flour, grate a little nutmeg over it, ſtick bits of butter on various parts, and ſprinkle raſpings all over it, and ſend it to the oven. When done, take the head out

out of the diſh, and put it into that it is to be ſerved up in. Set the diſh over boiling water, and cover it cloſe, to prevent its getting cold. In the mean time, as expeditiouſly as you can, pour all the liquor out of the diſh in which it was baked into a ſaucepan, and let it boil three or four minutes; then ſtrain it, and put to it a gill of red wine, two ſpoonsful of catchup, a pint of ſhrimps, half a pint of oyſters, a ſpoonful of muſhroom pickle, and a quartern of butter rolled in flour. Stir all well together, and let it boil till it is thick; then ſtrain it and pour it into the diſh. Have ready ſome toaſted bread cut three-corner-ways, and fried criſp. Stick ſome pieces of toaſt about the head and mouth, and lay the remainder round the head. Garniſh your diſh with criſped parſley, lemon notched, and ſcraped horſe-radiſh. This method is equally good for roaſting.

Salmon.

TAKE a piece of ſalmon of five or ſix pounds weight, (or larger according to your company) and cut it into ſlices about an inch thick, after which make a forcemeat thus: Take ſome of the fleſh of the ſalmon, and the ſame quantity of the meat of an eel, with a few muſhrooms. Seaſon it with pepper, ſalt, nutmeg, and cloves, and beat all together till it is very fine. Boil the crumb of a roll in milk, and beat it up with four eggs till it is thick; then let it cool, add four more raw eggs to it, and mix the whole well together. Take the ſkin from the ſalmon, and lay the ſlices in a diſh. Cover every ſlice with the force-meat, pour ſome melted butter over them, with a few crumbs of bread, and place oyſters round the diſh. Put it into the oven, and when it is of a fine brown, pour over a little melted butter with ſome red wine boiled in it, and the juice of a lemon, and ſerve it up hot to table.

Carp.

TAKE a brace of carp, and having greaſed the pan, in which they are to be baked, with butter, put them into it. Let it be of ſuch a ſize as will hold them at full

full length, otherwiſe they will be apt to break. When you have put them into the pan, ſeaſon them with a little black and white pepper, mace, cloves, nutmeg, a bunch of ſweet herbs, an onion, and an anchovy: then pour in a bottle of white wine, cover them cloſe and put them into the oven. If of a large ſize they will take an hour baking; but if ſmall, a leſs time will do. When enough, take them out of the pan, and lay them in a diſh. Set it over boiling water to keep it hot, and cover it cloſe. Pour all the liquor in which they were baked into a ſaucepan; let it boil a minute or two, ſtrain it, and add half a pound of butter rolled in flour. Keep ſtirring it all the time it is boiling; ſqueeze in the juice of half a lemon, and put in a proper quantity of ſalt, obſerving to ſkim all the fat off the liquor. Pour the ſauce over the fiſh, lay the roes round them, and garniſh with lemon.

Eels and Lampreys.

CUT off their heads, gut them, and take out the blood from the bone as clean as poſſible. Make a force-meat of ſhrimps or oyſters chopped ſmall, half a penny loaf crumbled, a little lemon-peel ſhred fine, the yolks of two eggs, and a little ſalt, pepper, and nutmeg. Put this into the bellies of the fiſh, ſew them up, and turn them round on the diſh. Put flour and butter over them, pour a little water into the diſh, and bake them in a moderate oven. When done, take the gravy from under them, and ſkim off the fat; ſtrain it through a hair ſieve, and add one tea-ſpoonful of lemon-pickle, two of browning, a large ſpoonful of walnut-catchup, a glaſs of white wine, an anchovy, and a ſlice of lemon. Let it boil ten minutes, and thicken it with butter and flour. Garniſh with lemon and criſped parſley.

Herrings.

SCALE, waſh, and dry them well in a cloth, then lay them on a board, and take a little black pepper, a few cloves, and plenty of ſalt: mix them together, and rub the fiſh all over with it. Lay them ſtrait in a pot, cover them over with vinegar, put in a few bay leaves,

tie

tie a ſtrong paper over the top, and bake them in a moderate oven. They may be eat either hot or cold; and if you uſe the beſt vinegar, they will keep good for two or three months.

Sprats may be done in the ſame manner, and either of them will furniſh an occaſional and pleaſing reliſh.

Turbot.

TAKE a diſh about the ſize of the turbot, rub butter thick all over it, throw on a little ſalt, a little beaten pepper, half a large nutmeg, and ſome parſley chopped fine. Pour in a pint of white wine, cut off the head and tail, and lay the turbot in the diſh; pour another pint of white wine all over, grate the other half of the nutmeg over it, a little pepper, ſome ſalt, and chopped parſley. Lay a piece of butter here and there all over, then ſtrew it with flour and crumbs of bread. Being thus prepared, ſend it to the oven, and let it be done of a fine brown colour. When you take it out, or have it home, put the turbot into the diſh in which you mean to ſerve it up, then ſtir the ſauce in the diſh it was baked in, pour it into a ſaucepan, ſhake in a little flour, let it boil, and then ſtir in a piece of butter with two ſpoonsful of catchup. When the whole boils, pour it into baſons, and ſerve it up with the fiſh. Garniſh your diſh with lemon; and you may add what other ſauce you fancy, as ſhrimps, anchovies, muſhrooms, &c.

Pike, with Force-meat.

PREPARE your pike thus:—Gut it without cutting it open, and take care it is well cleaned. Cut a notch down the back from head to tail, turn it round, and faſten the tail in the mouth. Make your force-meat thus: Take the udder of a leg of veal, or the kidney part of a loin of lamb, ſome fat bacon cut in dice, the ſpawn or melt of the fiſh, ſome green onions, a muſhroom or two, or truffles, parſley and ſalt, and a little nutmeg and pepper: add a bit of butter to fry it; chop it all well, with the crumb of a French roll ſoaked in cream or milk. Pound all together in a large mortar, with three or four eggs; try if it is ſeaſoned to your mind, fill the belly of

your fiſh with it, cloſe up that part which was cut in the back, and make it nice and even. Then take two or three eggs, beat them up, daub the fiſh well over with it, and ſtrew on ſome crumbs of bread. Put it in a gentle oven, and proportion the time according to the ſize of your fiſh. When done, uſe the following ſauce, take two or three ladles of good gravy, and add to it three large ſpoonsful of whole capers, ſome parſley chopped fine, the juice of two lemons, and a little minced ſhalot. Pour this into a boat or baſon, and ſerve it up hot with your fiſh. Garniſh with fried parſley. A piper may be baked the ſame as the pike.

Mackarel.

CUT their heads off, waſh and dry them in a cloth, cut them open, rub the bone with a little bay ſalt beat fine; take ſome mace, black and white pepper, and a few cloves, all beat fine; lay them in a long pan, and between every layer of fiſh put two or three bay leaves, and cover them with vinegar. Tie writing paper over them firſt, and then thick brown paper doubled. They muſt be put into a very ſlow oven, and will take a long time doing. When they are enough, uncover them, and let them ſtand till they are cold, then pour away all the vinegar they are boiled in, cover them with ſome more vinegar, and put in an onion ſtuck with cloves. Send them to a very ſlow oven again, and let them ſtand two hours. When completely done, put them aſide, and they will keep good a conſiderable time. When you take them out, let it be with a ſlice, as your hands will be apt to break and ſpoil them. They make a moſt excellent occaſional repaſt.

CHAP. V.

BROILING.

IN this mode of cooking, three things are to be principally obſerved. Firſt, that your gridiron is thoroughly clean, and your fire quite clear. Secondly, that

that you turn your meat quick and often while broiling, as it will be a means of preſerving the juices. And, thirdly, to have your diſh placed on a chafing-diſh of hot coals, that by putting one piece after another into it as they are done, the whole may be taken quite hot to table.

SECT. I.

BUTCHER's MEAT AND POULTRY.

Beef Steaks.

LET your ſteaks be cut off the rump of beef about half an inch thick; take care to have your fire clear, and rub your gridiron well with beef ſuet. When it is hot lay on your ſteaks: let them broil till the ſide next the fire is brown; then turn them, and when the other ſide is brown, lay them on a hot diſh, with a ſlice of butter between each ſteak; ſprinkle a little pepper and ſalt over them, and let them ſtand two or three minutes; in the mean time ſlice a ſhalot as thin as poſſible into a ſpoonful of water; lay on your ſteaks again, and keep turning them till they are enough; then put them on your diſh, pour the ſhalot and water over them, and ſend them to table. Add for ſauce horſe-radiſh and pickles. Garniſh with ſcraped horſe-radiſh.

Mutton Steaks.

CUT your ſteaks about half an inch thick, and if it be the loin, take off the ſkin with a part of the fat. When your gridiron is hot, rub it with freſh ſuet, lay on your ſteaks, and keep turning them as quick as poſſible: if you do not take great care the fat that drops from them into the fire will ſmoak and ſpoil them; but this may be in a great meaſure prevented, by placing your gridiron on a ſlant. When enough put them into a hot diſh, rub them well with butter, ſlice a ſhalot very thin into a ſpoonful of water, and pour it on them, with a ſpoonful of catchup. Serve them up hot, with ſcraped horſe-radiſh and pickles.

Pork Chops.

IN broiling theſe the ſame rules are to be obſerved as thoſe given for mutton chops, except with this difference, that they require more doing. When they are enough, put a little good gravy to them; and in order to give them an agreeable flavour, ſtrew over a little ſage ſhred very fine. The only ſauce is muſtard.

Ox Palates.

PREPARE your palates for broiling thus: Having peeled them, put into a ſtew-pan a little butter rolled in flour, ſalt and pepper, two ſhalots, a clove of garlic, two cloves, parſley, a laurel leaf, thyme, and as much milk as will ſimmer your palates till tender. When this is done, take them out, and rub over them the yolks of eggs with bread crumbs; then put them on your gridiron, broil them ſlowly, and when enough ſerve them up with ſharp ſauce.

Chickens.

SLIT your chickens down the back, ſeaſon them with pepper and ſalt, and lay them on the gridiron over a clear fire, and at a great diſtance. Let the inſides continue next the fire till they are nearly half done; then turn them, taking care that the fleſhy ſides do not burn, and let them broil till they are of a fine brown. Have ready good gravy ſauce, with ſome muſhrooms, and garniſh them with lemon and the livers broiled; the gizzards cut, ſlaſhed and broiled, with pepper and ſalt, or you may make the following ſauce: take a handful of ſorrel, and dip it in boiling water; then drain it, and have ready half a pint of good gravy, a ſhalot ſhred ſmall, and ſome parſley boiled very green; thicken it with a piece of butter rolled in flour, and add a glaſs of red wine; then lay your ſorrel in heaps round the chickens, and pour the ſauce over them. Garniſh with ſliced lemon.

Pigeons.

PIGEONS may be broiled either whole or ſlit, and muſt be done very ſlowly over a clear fire. If you broil

broil them whole, take ſome parſley ſhred fine, a piece of butter as big as a walnut, with a little pepper and ſalt, and put into their bellies, tying both ends with a bit of coarſe thread. If you ſplit them, ſeaſon the inſide with pepper and ſalt; and when done, ſerve them up with parſley and butter poured over them.—They will be quicker done by being ſlit; but the beſt method is to broil them whole.

SECT. II.

BROILING FISH.

Freſh Salmon.

CUT ſome ſlices from a freſh ſalmon, and wipe them clean and dry; then melt ſome butter ſmooth and fine, with a little flour and baſket ſalt. Put the pieces of ſalmon into it, and roll them about, that they may be covered all over with butter. Then lay them on a nice clean gridiron, and broil them over a clear but ſlow fire. While the ſalmon is broiling make your ſauce thus: Take two anchovies, waſh, bone, and cut them into ſmall pieces, and cut a leek into three or four long pieces. Set on a ſaucepan with ſome butter and a little flour, put in the anchovies and leek, with ſome capers cut ſmall, ſome pepper and ſalt, and a little nutmeg; add to them ſome warm water, and two ſpoonsful of vinegar, ſhaking the ſaucepan till it boils; and then keep it on the ſimmer till you are ready for it. When the ſalmon is done on one ſide, turn it on the other till it is quite enough; then take the leek out of the ſauce, pour it into a diſh, and lay the broiled ſalmon upon it. Garniſh with lemons cut in quarters.

Dried Salmon.

LAY your dried ſalmon in ſoak for two or three hours, then lay it on the gridiron, and ſhake over it a little pepper. It will take but a ſhort time, and when done ſerve it up with melted butter.

Cod.

CUT the cod into ſlices about two inches thick, and dry and flour them well. Make a good clear fire, rub the gridiron with a piece of chalk, and ſet it high from the fire. Then put in your ſlices of fiſh, turn them often, and let them broil till they are of a fine brown colour. Great care muſt be taken in turning them that they do not break. When done ſerve them up with lobſter and ſhrimp ſauce.

Crimped Cod.

TAKE a gallon of ſpring water, put it into a ſaucepan over the fire, and throw in a handful of ſalt. Boil it up ſeveral times, and keep it clean ſcummed. When it is well cleared from the ſcum, take a middling ſized cod, as freſh as poſſible, and put it into ſome freſh pump-water. Let it lie a few minutes, and then cut it into ſlices about two inches thick. Throw theſe into the boiling brine, and let them broil briſkly a few minutes. Then take the ſlices out with great care that they may not break, and put them on a ſieve to drain. When they are well dried, flour them, and lay them at a diſtance upon a very good fire to broil. When enough, ſerve them up with lobſter, ſhrimp, or oyſter ſauce.

Cod Sounds.

LAY them a few minutes in hot water; then take them out, rub them well with ſalt, and take off the ſkin and black dirt, that they may look white. After this put them into water, and give them a boil, then take them out, flour them well, ſtrew on ſome pepper and ſalt, and lay them on the gridiron. When enough lay them on your diſh, and pour over them melted butter and muſtard.

Trout.

WHEN you have properly cleanſed your fiſh, and made it thoroughly dry with a cloth, tie it round with packthread from head to tail, in order to preſerve its ſhape entire. Then melt ſome butter, with a good deal of baſket ſalt, and pour it all over the trout till it is

perfectly covered: after lying in it a minute or two, take it out, and put it on the gridiron over a clear fire, that it may do gradually. For ſauce waſh and bone an anchovy, and cut it very ſmall; chop a large ſpoonful of capers; melt ſome butter, with a little flour, pepper, ſalt and nutmeg, and put it into the anchovy and capers, with half a ſpoonful of vinegar. When the trout is done, lay it in a warm diſh, pour your ſauce boiling hot over it, and ſend it to table.

Mackarel.

WASH them clean, cut off their heads, and take out the roes at the neck end. Boil the roes in a little water: then bruiſe them with a ſpoon, beat up the yolk of an egg, with a little nutmeg; a little lemon-peel cut fine, ſome thyme, parſley boiled and chopped fine, a little ſalt and pepper, and a few crumbs of bread. Mix theſe well together, and put it into the bellies of the fiſh; then flour them well, and broil them nicely. Let your ſauce be melted butter, with a little catchup or walnut pickle.

Mackarel a la Maitre d'Hotel.

BROIL your Mackarel whole: the ſauce is ſweet herbs, chopped fine, in melted butter.

Haddocks and Whitings.

WHEN you have gutted and clean waſhed them, dry them well in a cloth, and rub a little vinegar over them, which will prevent the ſkin from breaking. Having done this, dredge them well with flour, and before you put them on, rub the gridiron well with beef ſuet. Let your gridiron be very hot when you lay your fiſh on, otherwiſe they will ſtick to it, and the fiſh be broke in turning. While they are broiling, turn them two or three times, and when enough ſerve them up with plain melted butter, or ſhrimp ſauce.

Another, and indeed a very excellent method of broiling theſe fiſh is thus: When you have cleaned and dried them as before-mentioned, put them into a tin oven, and ſet them before a quick fire. As ſoon as the ſkins begin

begin to riſe, take them from the fire, and having beat up an egg, rub it over them with a feather. Sprinkle a few crumbs of bread over them, dredge them well with flour, and rub your gridiron, when hot, with ſuet or butter. Lay on your fiſh, and when you have turned them, rub over a little butter, and keep turning them till they are done, which will be known by their appearing of a nice brown colour; when done, ſerve them up either with ſhrimp ſauce, or plain melted butter, and garniſh with melted butter or red cabbage.

Eels.

HAVING ſkimmed, cleanſed, and dried your eels, rub them with the yolk of an egg; ſtrew over them ſome crumbs of bread, chopped parſley and ſage, and ſeaſon them with pepper and ſalt. Baſte them well with butter, and then put them on the gridiron over a clear fire. When done, ſerve them up with melted butter and parſley.

Eels pitch-cocked.

TAKE a large eel, and ſcour it well with ſalt, to clean off all the ſlime; then ſlit it down the back, take out the bone, and cut it into three or four pieces. Take the yolk of an egg, and put it over the inſide, ſprinkle on crumbs of bread, with ſome ſweet herbs and parſley chopped very fine, a little nutmeg grated, and ſome pepper and ſalt mixed together. Then put it on a gridiron over a clear fire, broil it of a fine light brown, and when enough, ſerve it up with anchovy ſauce, and parſley and butter. Garniſh with raw parſley and horſe-radiſh.

Another method of pitch-cocking eels is, when you have gutted, cleanſed, and properly dried them, ſprinkle them with pepper, ſalt, and a little dried ſage, turn them backward and forward, and ſkewer them. Rub your gridiron with beef-ſuet, broil them a good brown, and when done, put them into your diſh, and ſerve them up with plain melted butter for ſauce. Garniſh your diſh with fried parſley.

Herrings.

Herrings.

SCALE, gut, and cut off their heads; waſh them clean, and dry them in a cloth; then duſt them well with flour and broil them. Take the heads, maſh them, and boil them in ſmall beer or ale, with a little whole pepper and onion. When it is boiled a quarter of an hour ſtrain it off, thicken it with butter and flour, and a good deal of muſtard. Lay the herrings, when done, in a plate or diſh, pour the ſauce into a boat, and ſerve them up.

CHAP. V.

FRYING.

SECT. I.

BUTCHER's MEAT, &c.

Veniſon.

CUT your meat into ſlices, and make gravy of the bones. Fry it of a nice brown, and when done take it up, and keep it hot before the fire. Then put ſome butter, well rolled in flour, into the pan, and keep ſtirring it till it is quite thick and brown; but be careful that it does not burn. Stir in half a pound of fine ſugar beat to powder, put in the gravy made from the bones, and ſome red wine. Make it the thickneſs of a fine cream; ſqueeze in the juice of a lemon, warm the veniſon in it, put it in the diſh and pour the ſauce over it.

Veal Cutlets.

CUT your veal into ſlices of a moderate thickneſs, dip them in the yolk of eggs beat up fine, and ſtrew over them crumbs of bread, a few ſweet-herbs, ſome lemon-peel, and a little grated nutmeg. Then put them into your pan, and fry them with freſh butter. While they are frying, make a little good gravy, and when the meat is done, take it out, and lay it in a diſh before the fire.

Shake

Shake a little flour into the pan, and ſtir it round; put in the gravy, with the juice of a lemon, ſtir the whole well together, and pour it over the cutlets. Garniſh your diſh with ſliced lemon.

Neck or Loin of Lamb.

CUT your lamb into chops, rub both ſides with the yolk of an egg, and ſprinkle over them ſome crumbs of bread, mixed with a little parſley, thyme, marjoram, winter ſavory, and a little lemon-peel, all chopped very fine. Fry them in butter till they are of a nice light brown, then put them into your diſh, and garniſh with criſped parſley.

Or you may dreſs them thus:

Put your ſteaks into the pan with half a pint of ale, and a little ſeaſoning, and cover them cloſe. When enough take them out of the pan, lay them in a plate before the fire, to keep hot, and pour all out of the pan into a baſon; then put in half a pint of white wine, a few capers, the yolks of two eggs beat fine, with a little nutmeg and ſalt; add to this the liquor they were fried in, and keep ſtirring it one way all the time till it is thick; then put in the chops, keep ſhaking the pan for a minute or two, lay the chops in the diſh, and pour the ſauce over them. Garniſh with criſped parſley and lemon.

Sweetbreads.

CUT them into long ſlices, beat up the yolk of an egg, and rub it over them with a feather. Make a ſeaſoning of pepper, ſalt, and grated bread, ſtrew this over them, and fry them in butter. Serve them up with melted butter and catchup, and garniſh with criſped parſley, and very ſmall thin ſlices of toaſted bacon.

Calf's Brains.

CUT the brains into four pieces, and ſoak them in broth and white wine, with two ſlices of lemon put into it, a little pepper and ſalt, thyme, laurel, cloves, parſley, and ſhalots. When they have remained in this about half an hour, take them out and ſoak them in batter made of white wine, a little oil, and a little ſalt, and fry

fry them of a fine colour. You may likewiſe ſtrew over them crumbs of bread mixed with the yolks of eggs. Serve them up with plain melted butter, and garniſh with fried parſley.

Beef Steaks.

FRY your ſteaks over a briſk fire, with a little butter in the pan, and when they are of a nice light brown take them out, and put them in a diſh before the fire.—Then take half a pint of hot gravy, and put it into the pan with a little pepper and ſalt, and two or three ſhalots chopped fine. Boil them up in the pan for two or three minutes, and then pour the whole over the ſteaks. Garniſh with ſcraped horſe-radiſh.

Ox Tongues.

WHEN you have boiled the tongue till it is tender, cut it into ſlices, and ſeaſon them with a little nutmeg, cinnamon and ſugar. Then beat up the yolk of an egg with a little lemon juice, and rub it over the ſlices with a feather. Make ſome butter boiling hot in the frying-pan, and then put in the ſlices. When done, ſerve them up with melted butter, ſugar, and white wine, all well mixed together.

Ox Feet, or Cow Heel.

SPLIT the feet aſunder, then take out all the bones, and put the meat into the frying pan with ſome butter. When it has fried a few minutes, put in ſome mint and parſley ſhred ſmall, a little ſalt, and ſome beaten butter. Add likewiſe the yolks of two eggs beat fine, half a pint of gravy, the juice of a lemon or orange, and a little nutmeg. When the foot is done, take it out, put it into your diſh, and pour the ſauce over it.

Tripe.

CUT your tripe into pieces about three inches ſquare; dip them in ſome ſmall beer batter, or yolks of eggs, and have a good quantity of mutton or beef dripping in your pan. Fry it till it is of a nice light brown, then take it out, let it drain for a minute, put it into your diſh, and ſerve it up with plain melted butter in a boat, and muſtard.

Sauſages.

THE mode of frying ſauſages is ſo ſimple, and generally known, that it needs no deſcription However, we ſhall notice one way, of which the cook may not be informed. Take ſix apples, and ſlice four of them as thick as a crown piece; cut the other two into quarters, and take the cores clean out. Fry the ſlices with the ſauſages till they are of a nice light brown colour. When done put the ſauſages into the middle of the diſh, and the apples round them. Garniſh with the apples quartered.

Chickens.

CUT your chickens into quarters, and rub them with the yolk of an egg; then ſtrew on ſome crumbs of bread, with pepper, ſalt, grated nutmeg and lemon-peel, and chopped parſley. Fry them in butter, and when done put them into your diſh before the fire. For ſauce thicken ſome gravy with a little flour, and put into it a ſmall quantity of chyan pepper, ſome muſhroom powder, or catchup, and a little lemon juice. When it is properly heated, pour it over the chickens, and ſerve it up.

Artichoke Bottoms.

BLANCH them in water, then flour them, and fry them in freſh butter. Lay them in your diſh, and pour melted butter over them for ſauce. Or you may put a little red wine into the butter, and ſeaſon with nutmeg, pepper and ſalt.

Celery.

TAKE ſix or eight heads of freſh celery, and cut off the green tops, with the outſide ſtalks. Waſh them well, and have the roots clean. Have ready a pint of white wine, the yolks of three eggs beat fine, and a little ſalt and nutmeg. Mix all well together with flour, and make it into a batter, then dip every head into it, put them into a pan, and fry them with butter. When enough, lay them in your diſh, and pour melted butter over them for ſauce.

Potatoes.

Potatoes.

CUT your potatoes into thin ſlices, and fry them in butter till they are nicely brown. Then lay them in a diſh or plate, and pour melted butter over them for ſauce.

Potatoes likewiſe are fried by the French in a batter, and ſerved up with powdered ſugar thrown over them. You muſt fry all your batters in ſweet oil or hog's lard. Any kind of fruit may be fried in the ſame manner, and ſerved up as a corner diſh in the ſecond courſe.

SECT. II.

FRYING FISH.

AS a neceſſary prelude to our directions for frying fiſh, it may not be improper to make the few following general obſervations: When you fry any kind of fiſh, firſt dry them in a cloth, and then flour them. Put into your frying-pan plenty of dripping, or hog's-lard, and let it boil before you put it in a diſh. When they are properly fried, lay them in a diſh, or hair ſieve, to drain. If you fry parſley, be ſure to pick it very cautiouſly, waſh it well, dip it into cold water, and throw it into a pan of boiling fat. This will make it very criſp, and of a fine green, provided you do not let it remain too long in the pan; but this you may prevent by its appearance while doing.

Turbot.

HAVING properly cleanſed your fiſh (which in this mode of dreſſing muſt be ſmall) and thoroughly dried it, ſtrew on ſome flour, and put it into your pan, with a ſufficient quantity of hot lard to cover it. When it is fried nice and brown, take it carefully out, and thoroughly drain the fat from it. In the mean time clean the pan, put into it as much claret and white wine as will nearly cover the fiſh, with an anchovy, ſalt, nutmeg, and a little ginger. Put in the turbot, and let it remain in the liquor till it is half waſted; then take it out, and

put in a piece of butter rolled in flour, and a minced lemon. Let them ſimmer together till of a proper thickneſs, then rub a hot diſh with a piece of ſhalot, lay the turbot in the diſh, pour over the ſauce, and ſerve it up. You may likewiſe add plain melted butter in a baſon.

Carp.

AFTER having cleaned your fiſh, lay them in a cloth to dry, then flour them, put them into the pan, and fry them of a fine light brown. Take ſome cruſts of bread, cut them three-corner-ways, and fry them with the roes of the fiſh. When your fiſh are nicely fried, lay them on a coarſe cloth to drain, and prepare anchovy ſauce, with the juice of a lemon. Lay your carp in the diſh, with the roes on each ſide, and garniſh with the fried cruſt, and ſlices of lemon.

Tench.

SLIT the fiſh along the backs, and raiſe the fleſh from the bone; then cut the ſkin acroſs at the head and tail, ſtrip it clean off, and take out the bone. Having thus prepared them for frying, take one of them, and mince the fleſh very ſmall, with muſhrooms, chives, and parſley chopped fine; a little ſalt, pepper, beaten mace, nutmeg, and a few ſavory herbs. Mix theſe well together, then pound them in a mortar, and crumbs of bread ſoaked in cream, the yolks of three or four eggs, and a piece of butter; and with this compoſition ſtuff your fiſh. Put clarified butter into your pan, ſet it over the fire, and when it is hot ſtrew ſome flour on your fiſh, and put them in one by one. When they have fried till they are of a nice brown colour, take them up and lay them in a coarſe cloth before the fire, to keep hot. Then pour all the fat out of the pan, put in a quarter of a pound of butter, and ſhake in ſome flour. Keep it ſtirring with a ſpoon till the butter is a little brown, and then put in half a pint of white wine. Stir them together, and put in half a pint of boiling water, an onion ſhred with cloves, a bunch of ſweet-herbs, and two blades of mace. Cover theſe cloſe, and let them

ſtew

ſtew as gently as you can for a quarter of an hour; then ſtrain off the liquor, and put them into the pan again, adding two ſpoonsful of catchup, an ounce of truffles or morels boiled tender in half a pint of water, a few muſhrooms, and half a pint of oyſters, waſhed clean in their own liquor. When your ſauce is properly heated, and has a good flavour, put in your tench, and let them lay in it till they are thoroughly hot; then take them out, lay them in your diſh, and pour the ſauce over them. Garniſh with ſliced lemon. The ſame methods may be uſed in frying of carp.

Soals.

TAKE off the ſkin, rub the fiſh over with the yolk of an egg, and ſtrew on ſome crumbs of bread. Fry them in hog's lard over a briſk fire, till they are of a fine light brown. Then take them up, drain them, put them into your diſh, and ſerve them up with plain melted butter in a boat. Garniſh with green pickles.

Smelts.

BE careful to take away the gills, but leave in the roes. After you have waſhed them, dry them well in a cloth, then beat up an egg very fine, rub it over them with a feather, and ſtrew on crumbs of bread. Fry them in hog's lard over a briſk fire, and put them in when the fat is boiling hot. When they are done of a fine brown, take them out, and drain the fat from them, and when you diſh them up, put a baſon with the bottom upwards, into the middle of your diſh, and lay the tails of your fiſh on the ſide of it. Garniſh with fried parſley.

Eels.

AFTER having properly cleaned them, and taken off the heads, cut them into pieces, ſeaſon them with pepper and ſalt, ſtrew on ſome flour, and fry them till they are of a fine brown colour. Drain them properly before you lay them in the diſh. Serve them up with melted butter and the juice of a lemon ſqueezed into it. Garniſh with criſped parſley.

Lampreys.

WHEN you cut them open to clean them, be careful to

to ſave the blood, and waſh them thoroughly clean in warm water. Fry them in clean dripping, and when nearly enough, put out the fat, put a little white wine, and give the pan a ſhake round. Throw a little pepper, with ſome ſweet herbs, a few capers, a piece of butter rolled in flour, and the blood you ſaved from the fiſh. Cover the pan cloſe, and ſhake it often. When they are enough, take them out, ſtrain the ſauce, put it into the pan again, and give it a quick boil. Squeeze in the juice of a lemon, ſtir all together, and when it is juſt upon the boil, pour it over the fiſh, and ſerve it up. Garniſh with ſliced lemon.

Mullets.

SCORE the fiſh acroſs the back, and dip them in melted butter. Fry them in butter clarified, and when enough, lay them on a warm diſh. Serve them up with plain melted butter or anchovy ſauce.

Herrings.

FIRST ſcrape off all the ſcales, then waſh them, dry them well in a cloth, and dredge them with flour. Fry them in butter over a briſk fire, and when done, ſet their tails up one againſt another in the middle of the diſh. Fry a large handful of parſley criſp, take it out before it loſes its colour; lay it round the fiſh, and ſerve them up with melted butter, parſley, and muſtard.

Oyſters.

THE largeſt oyſters you can get ſhould be choſen for frying. When you have properly cleaned and rinced them ſtrew over them a little grated nutmeg, a blade of mace pounded, a ſpoonful of flour, and a little ſalt. Dip your oyſters ſingly into this, and fry them in hog's lard till they are of a nice brown colour. Then take them out of the pan, put them into your diſh, and pour over them a little melted butter, with crumbs of bread mixed.

CHAP.

CHAP. VII.

STEWING.

SECT. I.

BUTCHER's MEAT.

Fillet of Veal.

TAKE the fillet of a cow-calf, ſtuff it well under the udder, and at the bone-end quite through to the ſhank. Put it into the oven, with a pint of water under it, till it is of a fine brown; then put it into a ſtew-pan, with three pints of gravy. Stew it till it is tender, and then put a few morels, truffles, a tea-ſpoonful of lemon-pickle, a large one of browning, one of catchup, and a little chyan pepper. Thicken it with a lump of butter rolled in flour. Take out your veal, and put it into your diſh, then ſtrain the gravy, pour it over, and lay round force-meat balls. Garniſh with ſliced lemon and pickles.

Breaſt of Veal.

PUT a breaſt of veal into the ſtew-pan with a little broth, a glaſs of white wine, a bunch of ſweet herbs, a few muſhrooms, two or three onions, with ſome pepper and ſalt. Stew it over a gentle fire till it is tender; and when done ſtrain and ſcum the ſauce. Garniſh with force-meat balls.

Knuckle of Veal.

LAY at the bottom of your ſaucepan four wooden ſkewers croſs-ways, then put in the veal, with two or three blades of mace, a little whole pepper, a piece of thyme, a ſmall onion, a cruſt of bread, and two quarts of water. Cover it down cloſe, make it boil, and then only let it ſimmer for two hours. When enough, take it up, put it into your diſh, and ſtrain the liquor over it. Garniſh with lemon.

Neck of Veal.

LARD it with large pieces of bacon rolled in pepper, and ſalt, ſhalots and ſpices. Put it into your ſtew-pan with

with about three pints of broth, two onions, a laurel leaf, and a little brandy. Let it ſimmer gently till it is tender, then put it into your diſh, take the ſcum clean off the liquor, and then pour it on the meat.

Calf's Head.

AFTER having properly cleaned the head, put it into cold water, and let it lay for an hour; then carefully take out the brains, the tongue, the eyes and the bones. Then take a pound of veal and a pound of beef ſuet, a very little thyme, a good deal of lemon-peel minced, a nutmeg grated, and two anchovies; chop all very fine, then grate two ſtale rolls, and mix the whole together with the yolks of four eggs; ſave enough of this to make about twenty balls. Take half a pint of freſh muſhrooms clean peeled and waſhed, the yolks of ſix eggs, beat fine, half a pint of oyſters clean waſhed, or pickled cockles; mix theſe all together, after firſt ſtewing your oyſters. Put the force-meat into the head and cloſe it; tie it tight with packthread, and put it into a deep ſtew-pan, with two quarts of gravy and a blade or two of mace. Cover it cloſe and let it ſtew two hours. In the mean time, beat up the brains with ſome lemon-peel cut fine, a little parſley chopped, half a nutmeg grated, and the yolk of an egg. Have ſome dripping boiling, and fry half the brains in little cakes; fry all the forcemeat balls, and keep them both hot by the fire. Take half an ounce of truffles and morels, then ſtrain the gravy the head was ſtewed in, and put the truffles and morels to it, with a few muſhrooms. Boil all together, then put in the reſt of the brains, ſtew them together for a minute or two, pour the whole over the head, and lay the cakes of fried brains and forcemeat balls round it. Garniſh with lemon.—For a ſmall family, the half of a head may be done equally fine, only properly proportioning the quantity of the reſpective articles.—A lamb's head muſt be done in the very ſame manner.

Calf's Liver.

LARD the liver, and put it into a ſtew-pan, with ſome ſalt, whole pepper, a bunch of ſweet herbs, an onion

onion, and a blade of mace. Let it ſtew till tender, then take it up, and cover it to keep hot. Strain the liquor it was ſtewed in, ſcum off all the fat, thicken it with a piece of butter rolled in flour, and pour it over the liver.

Rump of Beef.

HALF roaſt your beef, then put it into a ſtew-pan, with two quarts of water, and one of red wine, two or three blades of mace, a ſhalot, one ſpoonful of lemon pickle, two of walnut catchup, and the ſame of browning. Put in chyan pepper and ſalt to your taſte.—Cover it cloſe, and let it ſtew over a gentle fire for two hours; then take up your beef, and lay it in a deep diſh, ſcum off the fat, and ſtrain the gravy; put in an ounce of morels, and half a pint of muſhroom; thicken your gravy, and pour it over the beef. Garniſh with force-meat balls and horſe-radiſh.

Beef Steaks.

PEPPER and ſalt your ſteaks, and lay them in a ſtew-pan. Put in half a pint of water; a blade or two of mace, an anchovy, a ſmall bunch of herbs, a piece of butter rolled in flour, a glaſs of white wine, and an onion. Cover the whole cloſe, and let it ſtew till the ſteaks are tender; then take them out, ſtrew ſome flour over them, fry them in freſh butter till they are of a nice brown, and then pour off all the fat. Strain the ſauce they were ſtewed in, pour it into the pan, and toſs it up all together till the ſauce is quite hot and thick. Then lay your ſteaks in the diſh, pour the ſauce over them, and garniſh with horſe-radiſh and pickles.

Beef Gobbets.

TAKE any piece of Beef, except the leg, cut it into ſmall pieces, and put them into a ſtew-pan. Cover them with water, and when they have ſtewed an hour, put in a little mace, cloves, and whole pepper, tied looſely in a muſlin rag, with ſome celery cut ſmall. Then add ſome ſalt, turnips and carrots pared and cut in ſlices, a little parſley, a bunch of ſweet-herbs, a large cruſt of bread, and an ounce either of barley or rice. Cover it cloſe, and let it ſtew till it is tender. Then

take out the herbs, ſpices, and bread, and have ready a French roll nicely toaſted, and cut into four parts. Put theſe into your diſh, pour in the meat and ſauce, and ſend it hot to table.

Neat's Tongue.

PUT the tongue into your ſtew-pan with a ſufficient quantity of water to cover it. When it has ſtewed about two hours, take it out, peel it, and put it in again, with a pint of ſtrong gravy, half a pint of white wine, a bunch of ſweet-herbs, a little pepper and ſalt, ſome mace, cloves, and whole pepper, tied in a muſlin rag; add likewiſe a ſpoonful of capers chopped fine, ſome turnips and carrots ſliced, and a piece of butter rolled in flour. Let the whole ſtew together very gently for two hours; then take out the ſpice and ſweet-herbs, put the tongue into your diſh, ſtrain the ſauce, pour it over, and ſerve it up.

To dreſs Ox Palates.

HAVING cleanſed and boiled your Palates, take off the ſkin, and pick out all that part that is black, and cut them in bits: turn ſome onions a few times over the fire with a bit of butter, and when it is half done put it in the palates. Moiſten your ragout with ſome good broth, and a little cullis; ſeaſon it to your taſte, and add a bunch of ſweet herbs: when it is well ſkimmed, and the ſauce of a proper conſiſtence, put in a little muſtard, and ſerve it up.

Ox Palates forced.

STEW your palates whole with forcemeat rolled up; when done, cut them in half: ſerve them up with a good ſauce of truffles.

To marinate Ox Palates.

HAVING boiled ſome palates in water till tender, cut them in pieces of what ſhape you pleaſe, and ſteep them two or three hours in ſome vinegar, with ſalt, pepper, a clove of garlic, a little flour and butter, a laurel leaf, and three cloves. The whole marinade muſt

muſt be made lukewarm, then take them out, dry, flour, and fry them, and ſerve them up with fried parſley.

SECT. II.

STEWING POULTRY, &c.

Turkey en Pain.

TAKE a fine turkey, bone it, and put into the carcaſe a ragout compoſed of large livers, muſhrooms, and ſtreaked bacon, all cut in ſmall dice, and mingled with ſalt, fine ſpices, and ſhred parſley and onions. Sew the turkey up, but take care to ſhape it nicely; then put a thin ſlice of bacon upon the breaſt, and wrap it in a cloth. Stew it in a pot, but not too large a one, with good broth, a glaſs of white wine, and a bunch of ſweet herbs; when it is done, ſtrain the liquor the turkey was done in into a ſtew-pan, after having taken off the fat; reduce it to a ſauce, adding a ſpoonful of cullis; then unwrap your turkey, take off the bacon, dry away the greaſe, and ſerve it up with the ſauce.

Fowls.

PURSUE the ſame method, at firſt, in ſtewing fowls as you do turkies; that is to ſay, put ſkewers croſs-ways at the bottom of your ſtew-pan. When you have laid in your fowl, put to it a quart of gravy, a bunch of celery clean waſhed and cut very ſmall, with two or three blades of mace. Let it ſtew gently till the liquor is reduced to a quantity only ſufficient for ſauce; then add a large piece of butter rolled in flour, two ſpoonsful of red wine, the ſame quantity of catchup, with pepper and ſalt to ſeaſon it. Lay your fowl in the diſh, pour the ſauce over it, and ſend it to table.

Chickens.

HALF boil them in as much water as will juſt cover them, then take them out, cut them up, and take out the breaſt-bones. Put them into your ſtew-pan with the

liquor, and add a blade of mace, and a little ſalt. Cover the pan cloſe, and ſet it over a ſlow fire. Let it ſtew till the chickens are enough, then put the whole into your diſh, and ſerve it to table.

Gooſe Giblets.

PUT them into ſcalding water, by which you will be enabled to make them properly clean. When this is done, cut the neck into four pieces, the pinions in two, and ſlice the gizzard. Put them into your ſtew-pan with two quarts of water, or, if you have it, mutton broth, with ſome ſweet-herbs, an anchovy, a few pepper corns, three or four cloves, a ſpoonful of catchup, and an onion. When the giblets are tender, put in a ſpoonful of good cream, thicken it with flour and butter, then pour the whole into a ſoup-diſh, with ſippets of bread at the bottom, and ſerve it up.

Ducks.

TAKE two ducks, properly picked and drawn, duſt them with flour, and ſet them before the fire to brown. Then put them into a ſtew-pan, with a quart of water, a pint of red wine, a ſpoonful of walnut catchup, the ſame of browning, an anchovy, half a lemon, a clove of garlic, a bunch of ſweet-herbs, with chyan pepper and ſalt to your taſte. Let them ſtew gently for half an hour, or till you find them tender; then lay them on a diſh, and keep them hot. Skim off the fat from the liquor in which they were ſtewed, ſtrain it through a hair ſieve, add to it a few morels and truffles, boil it quick till reduced to little more than half a pint, then pour it over your ducks, and ſerve them up.

Duck with green Pease.

PUT into your ſtew-pan a piece of fresh butter, and ſet it on the fire; then put in your duck, and turn it in the pan two or three minutes: take out the fat, but let the duck remain. Put to it a pint of good gravy, a pint of peaſe, two lettuces cut ſmall, a bunch of ſweet-herbs, and a little pepper and ſalt. Cover them cloſe, and let them ſtew for half an hour, now and then ſhaking the

the pan. When they are juſt done, grate in a little nutmeg, with a ſmall quantity of beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three ſpoonsful of cream. Shake it all together, for two or three minutes, then take out the ſweet-herbs, lay the duck in the diſh, and pour the ſauce over it. Garniſh with boiled mint chopped very fine.

Pigeons.

PUT into the bodies of your pigeons a ſeaſoning made with pepper and ſalt, a few cloves and mace, ſome ſweet herbs, and a piece of butter rolled in flour. Tie up the necks and vents, and half roaſt them. Then put them into a ſtewpan, with a quart of good gravy, a little white wine, a few pepper corns, three or four blades of mace, a bit of lemon, a bunch of ſweet-herbs, and a ſmall onion. Stew them gently till they are enough; then take the pigeons out, and ſtrain the liquor through a ſieve; ſcum it and thicken it in your ſtew-pan with a piece of butter rolled in flour; then put in the pigeons with ſome picked muſhrooms; ſtew it about five minutes; put the pigeons into a diſh, and pour the ſauce over them.

Pheaſants.

PUT into your ſtew-pan with the pheaſant as much veal broth as will cover it, and let it ſtew till there is juſt enough liquor left for ſauce. Then ſcum it, and put in artichoke bottoms parboiled, a little beaten mace, a glaſs of wine, and ſome pepper and ſalt. If it is not ſufficiently ſubſtantial, thicken it with a piece of butter rolled in flour, and ſqueeze in a little lemon-juice. Then take up the pheaſant, pour the ſauce over it, and put force-meat balls into the diſh.

Partridges.

TRUSS your partridges in the ſame manner as for roaſting, ſtuff the craws, and lard them down each ſide of the breaſt; then roll a lump of butter in pepper, ſalt, and beaten mace, and put into the bellies. Sew up

the vents, and then put them into a ſtew-pan, with a quart of good gravy, a ſpoonful of Madeira wine, the ſame of catchup, a tea-ſpoonful of lemon pickle, half the quantity of muſhroom-powder, one anchovy, half a lemon, and a ſprig of ſweet marjoram. Cover the pan cloſe, and ſtew them half an hour; then take them out, and thicken the gravy. Boil it a little, and pour it over the partridges, and lay round them artichoke bottoms boiled and cut in quarters, and the yolks of four hard eggs. Woodcocks muſt be ſtewed in the ſame manner.

Cucumbers.

PARE twelve middle-ſized cucumbers, ſlice them about the thickneſs of a half crown, and lay them in a coarſe cloth to drain. When quite dry, flour them, and fry them in freſh butter till they are brown; then take them out with an egg-ſlice and lay them on a plate before the fire. Take a large cucumber, cut a long piece out of the ſide, and ſcoop out all the pulp. Have ready ſome onions nicely fried, fill the cucumber with theſe, and ſeaſon with pepper and ſalt, then put in the piece that was cut out, and tie it round with packthread. Flour it, and fry it till it is brown; then take it out of the pan, and keep it hot. Let the pan remain on the fire, and while you are putting in a little flour with one hand, keep ſtirring it with the other. When it is thick, put in two or three ſpoonsful of water, half a pint of white or red wine, and two ſpoonsful of catchup. Stir them together, and add three blades of mace, four cloves, half a nutmeg grated, and a little pepper and ſalt, all beat fine together. Stir it into the ſaucepan, and then throw in your cucumbers. Let them ſtew for two or three minutes, then lay the whole cucumber in the middle of your diſh, having firſt untied it, the reſt round it, and pour the ſauce all over. Garniſh the diſh with fried onions.

Peaſe and Lettuce.

PUT a quart of green peaſe, and two large lettuces waſhed clean, and cut ſmall acroſs, into a ſtew-pan, with a quart of gravy, and ſtew them till they are tender.

Put

Put in a piece of butter rolled in flour, and ſeaſoned with pepper and ſalt. When of a proper thickneſs, diſh them up, and ſend them to table. Inſtead of butter you may thicken them with the yolks of four eggs, and if you put two or three thin raſhers of lean ham at the bottom of the ſtew-pan, it will give the whole a very fine flavour.

SECT. III.

STEWING FISH.

Carp and Tench.

HAVING ſcaled and gutted your fiſh, waſh them thoroughly clean, dry them with a cloth. Then put them into a ſtew-pan, with a quart of water, the ſame quantity of red wine, a large ſpoonful of lemon-pickle, another of browning, a little muſhroom-powder, chyan pepper, a large onion ſtuck with cloves, and a ſtick of horſe-radiſh. (If carp, add the blood, which you muſt be careful to ſave when you kill them.) Cover your pan cloſe to keep in the ſteam; and let them ſtew gently over a ſlow fire till your gravy is reduced to juſt enough to cover them. Then take the fiſh out, and put them into the diſh you intend for table. Set the gravy again on the fire, and thicken it with a large lump of butter rolled in flour; boil it a little, and then ſtrain it over your fiſh. Garniſh with pickled muſhrooms, ſcraped horſe-radiſh, and the roes of the fiſh, ſome of them fried and cut into ſmall pieces, and the reſt boiled. Juſt before you ſend it up, ſqueeze into the ſauce the juice of a lemon.

Barbel.

TAKE a large barbel, ſcale, gut, and waſh it in vinegar and ſalt, and afterwards in clear water. Then put it into a ſtew-pan, with a ſufficiency of eel broth to cover it, and add ſome cloves, a bunch of ſweet-herbs, and a bit of cinnamon. Let them ſtew gently till the fiſh is done, then take it out, thicken the ſauce with butter and flour, pour it over the fiſh, and ſerve it up.

Small

Small Barbel.

THE ſmall barbel is ſtewed like a carp, and when large may be done on the gridiron, ſerved up with a white ſauce.

Trout.

MAKE a ſtuffing with grated bread, a piece of butter, chopped parſley, lemon-peel grated, pepper, ſalt, nutmeg, ſavory herbs, and the yolk of an egg, all well mixed together. Fill the belly of your fiſh with this, and then put it into a ſtew-pan with a quart of good boiled gravy, half a pint of Madeira wine, an onion, a little whole pepper, a few cloves, and a piece of lemon-peel. Stew it very gently over a ſlow fire, and when done, take out the fiſh and add to the ſauce a little flour mixed in ſome cream, a little catchup, and the juice of a lemon. Let it juſt boil up, then ſtrain it over your fiſh, and ſerve it up.

Pike.

MAKE a browning with butter and flour, and put it into your ſtew-pan with a pint of red wine, a faggot, four cloves, a dozen of ſmall onions half-boiled, with ſome pepper and ſalt. Cut your pike into pieces, put it in, and let it ſtew very gently. When done, take it out, and add to the ſauce two anchovies and a ſpoonful of capers chopped fine. Boil it for a minute or two, and then pour it over the fiſh. Garniſh with bread nicely fried, and cut three-corner ways.

A Fricandeau of Pike.

CUT a pike into ſlices, according to its ſize; after having ſcaled, gutted, and waſhed it, lard all the upper part with bacon, cut ſmall, and put it into a ſtewpan with a glaſs of white wine, ſome good broth, a bunch of ſweet herbs, and ſome fillet of veal cut into ſmall dice: when it is ſtewed, and the ſauce ſtrained off, glaze it like other fricandeaus. It may alſo be fricaſſeed like chickens (as a ſide diſh); or you may ſtew it and ſerve it up with a white ſauce.

Cod.

Cod.

CUT ſome ſlices of cod, as for boiling, and ſeaſon them with grated nutmeg, pepper, ſalt, and ſweet-herbs. Put them into a ſtew-pan with half a pint of white wine and a quarter of a pint of water. Cover them cloſe, and let them ſimmer for five or ſix minutes. Then ſqueeze in the juice of a lemon, and add a few oyſters with their liquor ſtrained, a piece of butter rolled in flour, and a blade or two of mace. Let them ſtew very gently, and frequently ſhake the pan to prevent its burning.—— When the fiſh is done, take out the onion and ſweet-herbs, lay the cod in a warm diſh, and ſtrain the ſauce over it.

Soals, Plaiſe, and Flounders.

THE ſame methods muſt be taken for ſtewing either of theſe kinds of fiſh. Half fry them in butter, then take them out of the pan, and put to the butter a quart of water, two anchovies, and an onion ſliced. When they have boiled ſlowly for about a quarter of an hour, put your fiſh in again, and let them ſtew gently about twenty minutes; then take out the fiſh, and thicken the ſauce with butter and flour. Give the whole a gentle boil, then ſtrain it through a hair ſieve over the fiſh, and ſerve them up with oyſter, cockle, or ſhrimp ſauce.

Lampreys and Eels.

HAVING ſkinned, gutted, and thoroughly waſhed your fiſh, ſeaſon them with ſalt, pepper, a little lemon-peel ſhred fine, mace, cloves, and nutmeg. Put ſome thin ſlices of butter into your ſtew-pan, and having rolled your fiſh round, put them in, with half a pint of good gravy, a gill of white wine, a bunch of marjoram, winter ſavory, thyme, and an onion ſliced. Let them ſtew over a gentle fire, and keep turning them till they are tender. Then take them out, and put an anchovy into the ſauce. Thicken it with the yolk of an egg beat very fine, or a piece of butter rolled in flour. When it boils, pour it over the fiſh, and ſerve them to table.

Prawns, Shrimps, or Cray-fiſh.

TAKE about two quarts of either of theſe fiſh, and pick out the tails. Put the bodies into your ſtew-pan, with about a pint of white wine (or water with a ſpoonful of vinegar) and a blade of mace. Stew theſe a quarter of an hour, then ſtir them together and ſtrain them. Having done this, waſh out your pan, and put into it the ſtrained liquors and tails. Grate into it a ſmall nutmeg, put in a little ſalt, a quarter of a pound of butter rolled in flour, and ſhake it all together. Cut a thin ſlice of bread round a quartern loaf, toaſt it brown on both ſides, cut it into ſix pieces, lay it cloſe together in the bottom of your diſh, pour your fiſh and ſaucé hot over it, and ſend it hot to table. If cray-fiſh, garniſh the diſh with ſome of their biggeſt claws laid thick round.

Oyſters.

STRAIN the liquor of your oyſters, and put it into your ſaucepan with a little beaten mace, and thicken it with flour and butter. Boil this three or four minutes, then toaſt a ſlice of bread, cut it in three-cornered pieces, and lay them round the diſh into which you intend to put the oyſters. Then put into the pan a ſpoonful of cream with your oyſters, ſhake them round, and let them ſtew till they are quite hot, but be careful they do not boil.—Pour them into a deep plate, or ſoup-diſh, and ſerve them up. Moſt kinds of ſhell-fiſh may be ſtewed in the ſame manner.

Oyſters Scolloped.

WASH them thoroughly clean in their own liquor, and then put them into your ſcollop ſhells; ſtrew over them a few crumbs of bread. Lay a ſlice of butter on the firſt you put in, then more oyſters and bread, and butter ſucceſſively till the ſhell is full. Put them into a Dutch oven to brown, and ſerve them up hot in the ſhells.

Muſcles.

WASH them very clean in ſeveral waters, then put them into a ſtew-pan, and cover them cloſe. Let them

ſtew till the ſhells open, and then pick out the fiſh clean, one by one. Look under the tongue to ſee if there be a crab, and if you find one, throw that muſcle away.—You will likewiſe find a little tough article under the tongue, which you muſt pick off. Having thus properly cleanſed them, put them into a ſaucepan, and to a quart of muſcles, put half a pint of the liquor ſtrained through a ſieve; add a few blades of mace, a ſmall piece of butter rolled in flour, and let them ſtew gently. Lay ſome toaſted bread in the diſh, and when the muſcles are done, pour them on it, and ſerve them up.

CHAP. VIII.

HASHING AND MINCING.

SECT. I.

BUTCHER's MEAT.

Calf's Head.

AS a *whole* calf's head is rather too large for the conſumption of moſt families at one time, and as we mean to confine our receipts within ſuch compaſs as may with equal convenience and pleaſure, ſuit all, ſo we ſhall here give directions for haſhing only *one half*, obſerving, that, ſhould there be occaſion for doing the whole, it is only doubling the ingredients here given for a part.

Waſh the head as clean as poſſible, and then boil it a quarter of an hour. When cold cut the meat, as alſo the tongue, into thin broad ſlices, and put them into a ſtewing-pan, with a quart of good gravy. When it has ſtewed three quarters of an hour, put in an anchovy, a little beaten mace, chyan pepper, two ſpoonsful of lemon pickle, the ſame quantity of walnut catchup, half an ounce of truffles and morels, a ſlice or two of lemon, ſome ſweet-herbs, and a glaſs of white wine. Mix a quarter of a pound of butter with ſome flour, and put it

in a few minutes before the meat is done. In the mean time put the brains into hot water, and beat them fine in a baſon; then add two eggs, a ſpoonful of flour, a bit of lemon-peel ſhred fine, and a little parſley, thyme, and ſage chopped ſmall. Beat them all well together, and ſtrew in a little pepper and ſalt; then drop them in little cakes into a pan with boiling lard; fry them of a light brown, and lay them on a ſieve to drain. Take your haſh out of the pan with a fiſh ſlice, and lay it in your diſh. Strain your gravy over it, and lay upon it a few muſhrooms, forcemeat balls, the yolks of two eggs boiled hard, and the brain cakes. Garniſh with ſliced lemon and pickles.—If the company is ſo large that there ſhould be a neceſſity for dreſſing the whole head, in order to make a pleaſing variety, do the other half thus:—When it is parboiled, hack it croſs and croſs with a knife, and grate ſome nutmeg all over it. Take the yolks of two eggs, a little ſalt and pepper, a few ſweet-herbs, ſome crumbs of bread, and a little lemon-peel chopped very fine. Strew this over the head, and then put it into a deep diſh before a good fire. Baſte it with butter, and keep the diſh turning till all parts are equally brown. Then take it up, and lay it on your haſh. Blanch the half of the tongue, and lay it on a ſoup-plate; boil the brains with a little ſage and parſley, chop them fine, and mix them with ſome melted butter and a ſpoonful of cream; make it quite hot, then pour it over the tongue, and ſerve it up with the head.—The mode of doing this half is uſually termed *grilling*.

Veal Minced.

FIRST cut your veal into thin ſlices, and then into ſmall bits. Put it into a ſaucepan with half a pint of gravy, a little pepper and ſalt, a ſlice of lemon, a good piece of butter rolled in flour, a tea-ſpoonful of lemon-pickle, and a large ſpoonful of cream. Keep ſhaking it over the fire till it boils, have ſippets of bread ready in the diſh, and then pour the whole over them. Garniſh with ſliced lemon.

Mutton

Mutton Haſhed.

CUT your meat into ſmall pieces, as thin as poſſible; then boil the bones with an onion, a few ſweet-herbs, a blade of mace, a very little whole pepper, a little ſalt, and a piece of cruſt toaſted very criſp. Let it boil till there is juſt enough for ſauce; then ſtrain it, and put it into a ſaucepan, with a piece of butter rolled in flour;—then put in the meat, and when it is very hot it is enough. Seaſon with pepper and ſalt. Have ready ſome thin bread toaſted brown and cut three-corner-ways, lay them in the diſh, and pour over the haſh. Garniſh with pickles and horſe-radiſh.

SECT. II.

HASHING POULTRY AND GAME.

Turkies.

CUT the fleſh into pieces, and take off all the ſkin, otherwiſe it will give the gravy a greaſy diſagreeable taſte. Put it into a ſtew-pan with a pint of gravy, a tea-ſpoonful of lemon-pickle, a ſlice of the end of a lemon, and a little beaten mace. Let it boil about ſix or ſeven minutes, and then put it into your diſh. Thicken your gravy with flour and butter, mix the yolks of two eggs with a ſpoonful of thick cream, put it into your gravy, and ſhake it over the fire till it is quite hot, but do not let it boil; then ſtrain it, and pour it over your turkey. Lay ſippets round, ſerve it up, and garniſh with lemon or parſley.

Or you may do it thus:

CUT the remains of a roaſted turkey into pieces, and put them into a ſtew-pan with a glaſs of white wine, chopped parſley, ſhalots, muſhrooms, truffles, ſalt, and pepper, and about half a pint of broth. Let it boil half an hour, which will be ſufficient to do it; then add a pounded anchovy and a ſqueeze of lemon. Scum the fat clear from the ſauce, then pour the whole into your diſh over ſippets made of toaſted bread cut thin.—— Garniſh with ſliced lemon.

Fowls.

Fowls.

CUT up your fowl as for eating, then put it into a ſtew-pan with half a pint of gravy, a tea-ſpoonful of lemon-pickle, a little catchup, and a ſlice of lemon.—Thicken it with flour and butter; and juſt before you diſh it up, put in a ſpoonful of good cream. Lay ſippets in the diſh, and pour the haſh over them.

Chickens.

CUT a cold chicken into pieces, and if you have no gravy, make a little with the long bones, onion, ſpice, &c. Flour the chicken, and put into the gravy, with white pepper, ſalt, nutmeg, and grated lemon. When it boils, ſtir in an egg, and mix it with a little cream. As ſoon as it is thoroughly hot, ſqueeze in a little lemon-juice, then put the whole into a diſh, ſtrew over it ſome crumbs of bread, brown them with a ſalamander, and then ſerve it up hot to table.

Partridges or Woodcocks.

HAVING cut it up in the uſual manner as when firſt brought to the table, work the entrails very fine with the back of a ſpoon, put in a ſpoonful of red wine, the ſame of water, and half a ſpoonful of vinegar; cut an onion in ſlices, and pull it into rings; roll a little butter in flour, put them all into your pan, and ſhake it over the fire till it boils; then put in your bird, and when it is thoroughly hot, lay it in your diſh, with ſippets round it. Strain the ſauce over the bird and lay the onions in rings. This will make a delicate diſh for two people either for dinner or ſupper; and where there is a large company is an ornamental addition to other articles provided.

Wild Ducks.

CUT up your duck in the uſual manner, then put it into a pan, with a ſpoonful of good gravy, the ſame of red wine, and an onion ſliced exceeding thin. When it has boiled two or three minutes, lay the duck in the diſh, and pour the gravy over it. You may add a tea-ſpoonful of caper liquor, or a little browning.

Hares.

Hares.

CUT your hare into ſmall pieces, and if you have any of the pudding left, rub it ſmall, and put to it a gill of red wine, the ſame quantity of water, half an anchovy chopped fine, an onion ſtuck with four cloves, and a quarter of a pound of butter rolled in flour. Put theſe all together in a ſaucepan, and ſet it over a ſlow fire, ſhaking it at times that the whole may be equally heated. When it is thoroughly hot (for you muſt not let any kind of haſh boil, as it will harden the meat) take out the onion, lay ſippets in and round the diſh, pour in your haſh, and ſerve it hot to table.

Hare Jugged.

AFTER you have cut your hare into ſmall pieces, lard them here and there with very thin ſlips of bacon; ſeaſon them with a little pepper and ſalt, and put them into an earthen jug, with a blade or two of mace, an onion ſtuck with cloves, and a bunch of ſweet-herbs. Cover the jug cloſe, that the ſteam may be retained; ſet it in a pot of boiling water, and about three hours will do it. Then turn it out of the jug into the diſh, take out the onion and ſweet-herbs, and ſend it hot to table. With reſpect to the larding, it may be uſed or omitted, at your own diſcretion. Garniſh with ſliced lemon.

Veniſon.

CUT your veniſon into very thin ſlices, and put it into a ſtewing-pan, with a large glaſs of red wine, a ſpoonful of catchup, the ſame of browning, an onion ſtuck with cloves, and half an anchovy chopped fine. When it boils, put in your veniſon, and let it remain till it is thoroughly heated. Then pour the whole together into a ſoup-diſh, with ſippets underneath.—Garniſh with red cabbage or currant jelly.

CHAP. IX.

FRICASSEEING.

SECT. I.

BUTCHER's MEAT, POULTRY, &c.

Neat's Tongue.

HAVING boiled the tongue till it is tender, take it up, peel it, and cut it into ſlices. Put them into a frying-pan with a proper quantity of butter, and let them fry till they are brown. Then pour the butter clean out of the pan, and put in ſome good gravy, with a bunch of ſweet-herbs, an onion, ſome pepper and ſalt, a blade or two of mace, and a gill of wine. When they have all ſimmered together about half an hour, take out the ſlices of tongue, ſtrain the gravy, and put all again into the pan, with the yolks of two eggs beat fine, a little nutmeg grated, and a ſmall piece of butter rolled in flour. Shake the whole well together, and when it has ſimmered for about five minutes, put the tongue into your diſh, pour over the ſauce, and ſerve it to table.

Sweetbreads White.

THESE muſt be likewiſe firſt ſcalded, and then cut into long ſlices; which done, thicken ſome veal gravy with a piece of butter rolled in flour, a little cream, ſome grated lemon-peel and nutmeg, white pepper, ſalt, and a little muſhroom powder. When theſe have ſtewed together about ten minutes, put in the ſweetbreads, ſhake the pan, and let them ſimmer; then ſqueeze in a little lemon-juice, pour the whole into your diſh. and ſerve it up.

Lamb's Stones.

FRY them in hog's lard till they are of a nice brown colour, then take them out, and put them into a plate before the fire till you have prepared the following ſauce: Thicken about half a pint of veal gravy with ſome flour, put to it a ſlice of lemon, a little catchup, a tea-ſpoonful of

of lemon-pickle, grated nutmeg, the yolk of an egg beat fine, and two ſpoonsful of thick cream. Put theſe into a ſaucepan over the fire, and keep ſhaking it till it looks white and thick; then put in the lamb's ſtones, give them a ſhake, and when the whole is properly heated, put it into your diſh, with boiled forcemeat-balls round, intermixed with thin ſlices of lemon by way of garniſh.

Calf's Feet a-la-Carmagot.

PARBOIL them, then take out the long bones, ſplit them, and put them into a ſtew-pan, with ſome veal gravy, and a glaſs of white wine. Add likewiſe the yolks of two or three eggs beat up with a little cream, grated nutmeg, ſalt, and a piece of butter. Stir it till it is of a good thickneſs; and when the whole has gently ſimmered for about ten minutes, put the feet into your diſh, and pour the ſauce over them. Garniſh with ſliced lemon.

Tripe.

CUT your tripe into pieces about two inches ſquare, and put them into your ſtew-pan, with as much white wine as will half cover them, a little white pepper, ſliced ginger, a blade of mace, a bunch of ſweet-herbs, and an onion. When it has ſtewed a quarter of an hour (which will be a ſufficient time to do it), take out the herbs and onion, and put in a little ſhred parſley, the juice of a lemon, half an anchovy cut ſmall, a cup full of cream, and either the yolk of an egg, or a piece of butter. Seaſon it to your taſte; and when you diſh it up, garniſh with lemon.

Chickens.

SKIN your chickens, and then cut them into ſmall pieces, after which waſh them with warm water, and thoroughly dry them with a cloth. Seaſon them with ſalt and pepper, and put them into a ſtew-pan with a little water, a large piece of butter, a bunch of thyme and ſweet-marjoram, an onion ſtuck with cloves, a little lemon pickle, a glaſs of wine, an anchovy, a little mace and nutmeg. When the chickens have ſtewed till they are

tender, take them up, and lay them in your diſh. Thicken your gravy with butter rolled in flour, and then ſtrain it. Beat up the yolks of three eggs, and mix them with a gill of rich cream; put this into your gravy and ſhake it over the fire till it is quite hot, but do not ſuffer it to boil. Pour this over your chickens, and ſerve them up. Garniſh with ſliced lemon.

Rabbits White.

TO fricaſſee rabbits white, you muſt cut them up as for eating, and then put them into a ſtew-pan, with a pint of veal gravy, a little beaten mace, a ſlice of lemon, an anchovy, a tea-ſpoonful of lemon-pickle, a little chyan pepper and ſalt. Let them ſtew over a gentle fire till they are enough, then take them out, and lay them in your diſh. Thicken the gravy with butter and flour; then ſtrain it, and add the yolks of two eggs, mixed with a gill of thick cream, and a little grated nutmeg. Stir theſe well together, and when it begins to ſimmer, pour it quite hot over your rabbits, and ſerve them to table.

Rabbits Brown.

CUT them into pieces as before directed, and fry them in butter of a light brown. Then put them into a ſtew-pan, with a pint of water, a ſlice of lemon, an anchovy, a large ſpoonful of browning, the ſame of catchup, a tea-ſpoonful of lemon-pickle, and a little chyan pepper and ſalt. Stew them over a ſlow fire till they are enough, then thicken your gravy with butter and flour, and ſtrain it. Diſh up your rabbits, and pour the gravy over them. Garniſh with ſliced lemon.

SECT. II.

FRICASSEEING FISH, &c.

Cod Sounds.

HAVING properly cleaned them, cut them into ſmall pieces, boil them in milk and water, and then ſet them to drain. Then put them into a clean ſaucepan and

and ſeaſon them with beaten mace, grated nutmeg, and a little pepper and ſalt. Add to them a cup full of cream, with a good piece of butter rolled in flour, and keep ſhaking the whole till it is thoroughly hot, and of a good thickneſs. Then pour all into your diſh, and ſerve it up, with ſliced lemon for garniſh.

Soals.

WHEN you have ſkinned, gutted, and thoroughly waſhed them, cut off their heads, and dry the fiſh in a cloth. Then cut the fleſh very carefully from the bones and fins on both ſides; cut it firſt longways, and then acroſs, in ſuch diviſions that each fiſh may make eight pieces. Put the heads and bones into a ſtew-pan, with a pint of water, a bunch of ſweet herbs, an onion, a little whole pepper, two or three blades of mace, a ſmall piece of lemon-peel, a little ſalt, and a cruſt of bread. Cover it cloſe, and let it boil till it is half waſted: then ſtrain it through a fine ſieve, and put it into a ſtew-pan with your fiſh. Add to them half a pint of white wine, a little parſley chopped fine, a few muſhrooms cut ſmall, a little grated nutmeg, and a piece of butter rolled in flour. Set all together over a ſlow fire, and keep ſhaking the pan till the fiſh are enough: then diſh them up with the gravy, and ſerve them to table. Garniſh with lemon.

Eels.

SKIN three or four large eels, and notch them from end to end. Cut them into four or five pieces each, and lay them in ſome ſpring water for half an hour to crimp: then dry them in a cloth, and put them into your pan, with a piece of freſh butter, a green onion or two, and a little chopped parſley. Set the pan on the fire, and ſhake them about for a few minutes: then put in about a pint of white wine, and as much good broth, with pepper, ſalt, and a blade of mace. Stew all together about half an hour: and then add the yolks of four or five eggs beat ſmooth, and a little grated nutmeg, and chopped parſley. Stir the whole well together, and let it ſimmer four or five minutes, then ſqueeze in the juice

of a lemon, give the whole a good ſhake, pour it into your diſh, and ſerve it up hot. Garniſh with lemon.

Tench are exceeding fine dreſſed in the ſame manner.

Flounders.

TAKE a ſharp knife, and carefully raiſe the fleſh on both ſides from head to tail; then take the bone clear out, and cut the fleſh into pieces in the ſame manner as directed for ſoals, only let the pieces of each conſiſt of ſix inſtead of eight. Dry your fiſh well, then ſprinkle them with ſalt, dredge them with flour, and fry them in a pan of hot beef dripping, ſo that the fiſh may be criſp. When ſo done, take them out of the pan, drain the fat from them, and ſet them before the fire to keep warm. Then clean the pan, and put into it ſome minced oyſters, with their liquor clean ſtrained, ſome white wine, a little grated nutmeg, and three anchovies. Stew theſe together a few minutes, and then put in your fiſh, with about a quarter of a pound of freſh butter. Shake them well together, and when quite hot, diſh up your fiſh with the ſauce, and ſerve them to table. Garniſh with yolks of eggs, boiled hard and minced, and ſliced lemon. You may fricaſſee ſalmon, or any other firm fiſh, in the ſame manner.

Skait or Thornback.

THESE muſt be prepared for dreſſing in the ſame manner as directed for ſoals and flounders; after which put them into your ſtew-pan. To one pound of the fiſh put a quarter of a pint of water, a little beaten mace, and grated nutmeg; a ſmall bunch of ſweet-herbs, and a little ſalt. Cover it cloſe, and let it boil about a quarter of an hour. Then take out the ſweet-herbs, put in a quarter of a pint of good cream, a piece of butter, the ſize of a walnut, rolled in flour, and a glaſs of white wine. Keep ſhaking the pan all the time one way till your fricaſſee is thick and ſmooth: then diſh it up, and garniſh with lemon.

Oyſters.

PUT a little butter into your ſtew-pan, with a ſlice of ham, a faggot of parſley, and ſweet-herbs, and an onion

onion ſtuck with two cloves. Let them ſtew over a ſlow fire a few minutes, and then add a little flour, ſome good broth, and a piece of lemon-peel; then put in your oyſters, and let them ſimmer till they are thoroughly hot. Thicken with the yolks of two eggs, a little cream, and a bit of good butter, take out the ham, faggot, onion, and lemon-peel, and add the ſqueeze of a lemon. Give the whole a ſhake in the pan, and when it ſimmers put it into your diſh, and ſerve it up.

Eggs.

BOIL your eggs hard, and take out ſome of the yolks whole: then cut the reſt in quarters, yolks and whites together. Set on ſome gravy with a little ſhred thyme and parſley in it, and let it boil about a minute. Then put in your eggs, with a little grated nutmeg, and ſhake them up with a piece of butter till it is of a proper thickneſs. Pour it into your diſh, and ſerve it up.

Eggs with Onions and Muſhrooms.

WHEN you have boiled the eggs hard, take out the yolks whole, and cut the whites in ſlips, with ſome onions and muſhrooms. Fry the onions and muſhrooms, throw in the whites, and turn them about a little. If there is any fat pour it off. Flour the onions, &c. and put to them a little good gravy. Boil this up, then put in the yolks, and add a little pepper and ſalt. Let the whole ſimmer for about a minute, and then diſh it up.

Muſhrooms.

IF your muſhrooms are very ſmall (ſuch as are uſually termed buttons) you muſt only wipe them with a flannel; but, if large, peel them, ſcrape the inſides, and throw them into ſome ſalt and water. After laying ſome time take them out, and boil them in water with ſome ſalt in it; and when they are tender, put in a little ſhred parſley, an onion ſtuck with cloves, and a glaſs of wine. Shake them up with a good piece of butter rolled in flour, and put in three ſpoonsful of thick cream, and a little nutmeg cut in pieces. When the whole has ſtood two or three minutes, take out the onion and nutmeg, then

then pour the muſhrooms with their ſauce into your diſh, and ſerve them to table.

Skirrits.

WASH them thoroughly clean, and when you have boiled them till they are tender, ſkin the roots, and cut them into ſlices. Have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beaten fine, a little grated nutmeg, two or three ſpoonsful of white wine, with a very little ſalt, and ſtir all together. Put your roots into the diſh, and pour the ſauce over them.

Artichoke Bottoms.

THESE may be fricaſſeed either dried or pickled.—If dried, lay them in warm water for three or four hours, ſhifting the water two or three times. Having done this, put ſome cream into your ſaucepan, with a large piece of freſh butter, and ſtir them together one way till the butter is melted. Then put in the artichokes, and when they are hot diſh them up.

CHAP. X.

RAGOOS.

SECT. I.

BUTCHER's MEAT.

Breaſt of Veal.

HALF roaſt it, then take out the bones, and put the meat into a ſtew-pan, with a quart of veal gravy, an ounce of morels, and the ſame quantity of truffles. When the meat has ſtewed till it is tender, and juſt before you thicken the gravy, put in a few oyſters, ſome pickled muſhrooms, and pickled cucumbers, all cut in ſmall ſquare pieces, and the yolks of four eggs boiled hard.—In the mean time, cut your ſweet-bread into pieces, and fry it of a light brown. When the veal is properly ſtewed,

ſtewed, diſh it up, and pour the gravy hot upon it. Lay your ſweet-bread, morels, truffles, and eggs round it, and garniſh with pickled barberries. In placing this diſh on the table, if the company is large, and the proviſional entertainment deſigned to be ſet out in taſte, if for ſupper, it muſt be placed at the bottom of the table, but if for dinner, either at the top or on one ſide. It may likewiſe be ſtewed tender, and ſerved with a white ſauce of young peas or button muſhrooms.

Neck of Veal.

CUT your veal into ſteaks, and flatten them with a rolling-pin; then ſeaſon them with ſalt, pepper, cloves, and mace; lard them with bacon ſtrewed with lemon-peel and thyme, and dip them in the yolks of eggs. Having done this, make up a ſheet of ſtrong cap-paper at the four corners in the ſhape of a dripping-pan, butter it all over, as alſo the gridiron, and ſet over a charcoal fire, put in your meat, and let it do leiſurely, keep turning it often, and baſte it well in order to keep in the gravy. When it is enough have ready half a pint of ſtrong gravy, ſeaſon it high, and put into it muſhrooms and pickles, forcemeat balls dipped in the yolks of eggs, oyſters ſtewed, and fried, to lay round, and at the top of your diſh, and then ſerve it up. If for white ragoo, put in a gill of white wine, with the yolks of two eggs beat up with two or three ſpoonsful of cream; but if a brown ragoo, put in red wine.

Sweetbreads Brown.

FIRST ſcald your ſweetbreads, and then cut them into ſlices. Beat up the yolk of an egg very fine, with a little flour, pepper, ſalt and nutmeg. Dip your ſlices of ſweetbread into this, and fry them of a nice light brown. Then thicken a little good gravy with ſome flour; boil it well, and add catchup or muſhroom powder, a little juice of a lemon, and chyan pepper. Put your ſweetbreads into this, and when they have ſtewed in it about five minutes, put the whole into your diſh, and ſerve it up. Garniſh with ſliced lemon.

Calf's Feet.

AFTER boiling the feet, take out the bones, cut the meat into ſlices, and brown them in a frying-pan; then put them into ſome good beef gravy, with morels, truffles, pickled muſhrooms, and the yolks of four eggs boiled hard, ſome ſalt, and a little butter rolled in flour. Let them ſtew together about five minutes, and then put all into your diſh. Garniſh with ſliced lemon.

Pig's Feet and Ears.

FIRST boil them till they are tender, then cut the ears into long narrow ſlices. And ſplit the feet down the middle. Put into a ſtew-pan about half a pint of beef gravy, a tea-ſpoonful of lemon pickle, a large one of catchup, the ſame of browning, and a little ſalt. Thicken theſe with a piece of butter rolled in flour, and let the feet and ears be yolked over with egg, then roll them in bread crumbs and ſeaſoning; let the feet be nicely browned with a ſalamander, or fryed; then let them boil gently, and when enough, lay the feet in the middle of the diſh, and the ears round them. Then ſtrain your gravy, pour it over them, and garniſh with curled parſley.

Fore Quarter of Houſe-Lamb.

TAKE off the knuckle-bone, and then, with a ſharp knife, cut off the ſkin. Lard it well with bacon, and fry it of a nice light brown. Then put it into a ſtew-pan, and juſt cover it over with mutton gravy, a bunch of ſweet-herbs, ſome pepper, ſalt, beaten mace, and a little whole pepper. Cover it cloſe, and let it ſtew half an hour. Then pour out the liquor, and take care to keep the lamb hot. Strain off the gravy, and have ready half a pint of oyſters fried brown. Pour all the fat from them, and put them into the gravy, with two ſpoonsful of red wine, a few muſhrooms, and a bit of butter rolled in flour. Boil all together, with the juice of half a lemon. Lay the lamb in the diſh, pour the ſauce over it, and ſend it to table.

Beef.

TAKE any piece of beef that has got ſome fat to it, cut the meat clean from the bones, ſtrew ſome flour over it,

it, and fry it in a large ſtew-pan with butter till it is of a nice brown; then cover it in the pan with gravy made in the following manner: Take about a pound of coarſe beef, half a pound of veal cut ſmall, a bunch of ſweet-herbs, an onion, ſome whole black and white pepper, two or three blades of mace, four or five cloves, a piece of carrot, a ſlice of lean bacon ſteeped in vinegar, and a cruſt of bread toaſted brown. Add to theſe a quart of wine, and let it boil till it is half waſted. In the mean time, pour a quart of boiling water into the ſtew-pan, cover it cloſe, and let it ſtew gently. As ſoon as the gravy is done, ſtrain it, and pour it into the ſtew-pan with the beef. Then take an ounce of truffles and morels cut ſmall, with ſome freſh or dried muſhrooms, and two ſpoonsful of catchup. Cover it cloſe, and let it ſtew till the ſauce is thick and rich. Have ready ſome artichoke bottoms quartered, and a few pickled muſhrooms. Boil the whole together, and when your meat is tender, and the ſauce rich, lay the meat in a diſh, pour the ſauce over it, and ſerve it hot to table.

Mutton.

CUT ſome thin ſlices, the right way of the grain, off a fine leg of mutton, and pare off all the ſkin and fat. Then put a piece of butter into your ſtew-pan, and ſhake ſome flour over it; add to theſe two or three ſlices of lemon, with half an onion cut very ſmall, a bunch of ſweet herbs, and a blade of mace. Put your meat with theſe into the pan, ſtir them together for five or ſix minutes, and then put in half a pint of gravy, with an anchovy minced ſmall, and a piece of butter rolled in flour. Stir the whole well together, and when it has ſtewed about ten minutes, diſh it up, and ſerve it to table. Garniſh with pickles and ſliced lemon.

SECT. II.

RAGOOS OF POULTRY, VEGETABLES, &c.

A Gooſe.

SKIN your gooſe, dip it into boiling water, and break the breaſt-bone, ſo that it may lay quite flat. Seaſon it

with pepper and ſalt, and a little mace beaten to powder; lard it, and then flour it all over. Having done this, take about a pound of beef ſuet, and put it into your ſtew-pan, and when melted, boiling hot, put in the gooſe. As ſoon as you find the gooſe brown all over, put in a quart of beef gravy boiling hot, a bunch of ſweet-herbs, and a blade of mace, a few cloves, ſome whole pepper, two or three ſmall onions, and a bay-leaf. Cover the pan quite cloſe, and let it ſtew gently over a ſlow fire. If the gooſe is ſmall, it will be done in an hour, but if large, an hour and a half. Make a ragoo for it in the following manner: Cut ſome turnips and carrots into ſmall pieces, with three or four onions ſliced, boil all enough, put them, with half a pint of rich beef gravy, into a ſaucepan, with ſome pepper, ſalt, and a piece of butter rolled in flour. Let them ſtew about a quarter of an hour. When the gooſe is done, take it out of the ſtew-pan, drain the liquor it was ſtewed in well from it, put it into a diſh, and pour the ragoo over it.

Livers of Poultry.

TAKE the liver of a turkey, and the livers of ſix fowls, and put them into cold water. When they have laid in it ſome time, take them out, and put the fowls livers into a ſaucepan, with a quarter of a pint of gravy, a ſpoonful of muſhrooms either pickled or freſh, the ſame quantity of catchup, and a piece of butter rolled in flour. Seaſon them to your taſte with pepper and ſalt, and let them ſtew gently about ten minutes. In the mean time, broil the turkey's liver nicely, and lay it in the middle, with the ſtewed livers round it. Pour the ſauce over all, and garniſh with lemon.

Oyſters.

WHEN the oyſters are opened, ſave as much of the liquor as you can, and ſtrain it through a ſieve; waſh your oyſters clean in warm water, and then make a batter as follows: Beat up the yolks of two eggs with half a nutmeg grated, cut a little lemon-peel ſmall, a good deal of parſley, and add a ſpoonful of the juice of ſpinach, two ſpoonsful of cream or milk, and beat the whole

whole up with flour till it is a thick batter. Having prepared this, put a piece of freſh butter into a ſtew-pan, and when it is thoroughly hot, dip your oyſters one by one into the batter, then roll them in crumbs of bread grated fine, and fry them quick and brown, which done, take them out of the pan, and ſet them before the fire. Have ready a quart of cheſnuts, ſhelled and ſkinned, and fry them in the batter. When enough, take them up, pour the fat out of the pan, ſhake a little flour all over the pan, and rub a piece of butter all round with a ſpoon. Then put in the oyſter liquor, three or four blades of mace, the cheſnuts, and half a pint of white wine. Let them boil, and have ready the yolks of two eggs beat up, with four ſpoonsful of cream. Stir all well together, and when it is thick and fine, lay the oyſters in the diſh, and pour the ragoo over them. Garniſh with cheſnuts and lemon.

Muſcles.

PUT your muſcles into a ſaucepan, and let them ſtew till they are open. Then take them out of the ſhells, and ſave the liquor. Put into your ſtew-pan a bit of butter, a few muſhrooms chopped, a little parſley and grated lemon-peel. Stir theſe together, and then put in ſome gravy, with pepper and ſalt; thicken it with a little flour, boil it up, put in the muſcles with their liquor, and let them be hot; then pour them into your diſh, and ſerve them up. There are ſome muſcles of a pernicious quality; to know which, when you ſtew them, put a half-crown into the ſaucepan, and if it is diſcoloured, the muſcles are not wholeſome.

Muſhrooms.

TAKE ſome large muſhrooms, peel them, and cut the inſide. Then broil them on a gridiron, and when the outſide is brown, put them into a ſtew-pan, with a ſufficient quantity of water to cover them. When they have ſtewed ten minutes, put to them a ſpoonful of white wine, the ſame of browning, and a little vinegar.—Thicken it with butter and flour, give it a gentle boil, and ſerve it up with ſippets round the diſh.

Artichoke Bottoms.

SOAK them in warm water for two or three hours, changing the water. Then put them into a ſtew-pan, with ſome good gravy, muſhroom catchup or powder, and a little chyan pepper and ſalt. When they boil, thicken with a little flour, put them into your diſh, pour the ſauce over them, and ſerve them up hot to table.

Aſparagus.

TAKE an hundred of graſs, ſcrape them clean, and put them into cold water; then cut them as far as is good and green, and take two heads of endive, with a young lettuce, and an onion, and cut them all very ſmall. Put a quarter of a pound of butter into your ſtew-pan, and when it is melted, put in the graſs, with the other articles. Shake them about, and when they have ſtewed ten minutes, ſeaſon them with a little pepper and ſalt, ſtrew in a little flour, ſhake them about, and then pour in half a pint of gravy. Let them ſtew till the ſauce is very good and thick, and then pour all into your diſh. Garniſh with a few of the ſmall tops of the graſs.

Cucumbers.

SLICE two cucumbers and two onions, and fry them together in a little butter. Then drain them in a ſieve, and put them into a ſaucepan, with a gill of gravy, two ſpoonsful of white wine, and a blade of mace. When they have ſtewed five or ſix minutes, put in a piece of butter, about the ſize of a walnut, rolled in flour, a little ſalt and chyan pepper. Shake them well together till the whole is of a good thickneſs, then put them into your diſh, and ſerve them up.

Cucumbers

May likewiſe be ſtewed with forcemeat. Cut your cucumbers into two or three pieces, according to the ſize; take all the inſide out with a cutter, put in your forcemeat, then put ſome butter into your ſtew-pan along with the cucumbers: after they have ſtewed ſome time add ſome good gravy, a glaſs of white wine, and let them go on till tender; then ſtrain off the

the gravy, ſeaſon and thicken it with cullis. Put it into the diſh with the cucumbers; the diſh muſt be glazed.

Cauliflowers.

TAKE a large cauliflower, waſh it thoroughly clean, and ſeparate it into pieces, in the ſame manner you would do for pickling. Stew them in a nice brown cullis till they are tender. Seaſon with pepper and ſalt, and put them into the diſh with the ſauce over them. Garniſh with a few ſprigs of the cauliflower nicely boiled.

French Beans.

TAKE a quarter of a peck of beans, ſtring them clean, but do not ſplit them. Cut them acroſs in three parts, and lay them in ſalt and water. After remaining thus about a quarter of an hour, dry them well in a cloth, then put them into a pan, and when you have fried them of a nice brown colour, take them out, pour all the fat from the pan, and put into it a quarter of a pint of hot water. Stir it into the pan by degrees, and let it boil. Then take a quarter of a pound of freſh butter rolled in a little flour, two ſpoonsful of catchup, one of muſhroom-pickle, four of white wine, an onion ſtuck with ſix cloves, two or three blades of beaten mace, a little grated nutmeg, and a little pepper and ſalt. Stir it all together for a few minutes, and then put in the beans. Shake the pan till the whole is well mixed together, then take out the onion, and pour all into your diſh. Garniſh with what moſt pleaſes your fancy; but pickles may be preferred. This makes a very pretty ſide diſh.

Endive.

TAKE three heads of fine white endive, waſh them thoroughly clean, and then put them into ſalt and water for three hours. Cut off the green heads of a hundred of aſparagus, chop the reſt ſmall as far as it runs tender and throw it likewiſe into ſalt and water. Then take a bunch of celery, waſh and ſcrape it clean, and cut it into pieces about three inches long. Put it into a ſauce-pan with a pint of water, three or four blades of mace,

and

and ſome white pepper tied in a cloth. When it has ſtewed till it is quite tender, put in the aſparagus, ſhake the ſaucepan, and let it ſimmer till the graſs is enough. Take the three heads of endive out of the water, drain them, and leave the largeſt whole. Pull the others aſunder, leaf by leaf, and put them into the ſtew pan, with a pint of white wine. Cover the pan cloſe, and let it boil till the endive is juſt enough. Then put in a quarter of a pound of butter rolled in flour, cover the pan again, and keep ſhaking it. When the endive is enough, take it up, and lay the whole head in the middle; then with a ſpoon take out the celery and graſs, and lay them round it, and the other parts of the endive over that. Pour the liquor out of the ſaucepan into the ſtew-pan, ſtir the whole together, and ſeaſon it with ſalt. Have ready the yolks of two eggs, beat up with a quarter of a pint of cream, and a little grated nutmeg. Mix this with the ſauce, keep ſtirring it one way till it is thick, then pour it over the ragoo, and ſerve it to table.

Cabbage Forcé-meagre.

TAKE a fine white-heart cabbage, waſh it clean, and boil it about five minutes. Then drain it, cut the ſtalk flat to ſtand in a diſh, carefully open the leaves, and take out the inſide, leaving the outſide leaves whole. Cut what you take out very fine: then take the fleſh of two or three flounders or plaice, and chop it with the cabbage, the yolks and whites of four eggs boiled hard, and a handful of picked parſley. Beat all together in a mortar, with a quarter of a pound of melted butter. Then mix it up with the yolk of an egg, and a few crumbs of bread. Fill the cabbage with this, and tie it together: put it into a deep ſtew-pan, with half a pint of water, a quarter of a pound of butter rolled in a little flour, the yolks of four eggs boiled hard, an onion ſtuck with ſix cloves, ſome whole pepper and mace tied in a piece of muſlin, half an ounce of truffles and morels, a ſpoonful of catchup, and a few pickled muſhrooms. Cover it cloſe, and let it ſimmer an hour. When it is done, take out the onion and ſpice,

ſpice, lay the cabbage in your diſh, untie it, pour over the ſauce, and ſerve it to table.

Aſparagus forced in French-rolls.

CUT a piece out of the cruſt of the tops of three French rolls, and take out all the crumb; but be careful that the cruſts fit again in the places from whence they were taken. Fry the rolls brown in freſh butter: then take a pint of cream, the yolks of ſix eggs beat fine, and a little ſalt and nutmeg. Stir them well together over a ſlow fire till it begins to be thick. Have ready an hundred of ſmall graſs boiled, and ſave tops enough to ſtick the rolls with. Cut the reſt of the tops ſmall, put them into the cream, and fill the loaves with them. Before you fry the rolls, make holes thick in the top cruſts to ſtick the graſs in. Then lay on the pieces of cruſt, and ſtick the graſs in, which will make it look as if it was growing. This makes a very handſome ſide diſh at a ſecond courſe.

Peas Francois.

SHELL a quart of peas, cut a large Spaniſh onion ſmall, and two cabbage or Sileſia lettuces. Put them into a ſtew-pan, with half a pint of water, a little ſalt, pepper, mace, and nutmeg, all beaten. Cover them cloſe, and let them ſtew a quarter of an hour. Then put in a quarter of a pound of freſh butter rolled in a little flour, a ſpoonful of catchup, and a piece of burnt butter about the ſize of a nutmeg. Cover them cloſe, and let it ſimmer a quarter of an hour, obſerving frequently to ſhake the pan. Have ready four artichoke bottoms fryed, and cut in two, and when you pour the peas with their ſauce into a diſh, lay them round it. If you chuſe to make a pleaſing addition, do a cabbage in the manner directed in the article *Cabbage Force-meagre*, and put in the middle of the diſh.

CHAP.

CHAP. XI.

GRAVIES, CULLISES, and other SAUCES.

IN the preceding chapters we have, where a proper opportunity offered, directed the neceſſary ſauces to be made for each reſpective article; but as there are many others which are uſed for different purpoſes, and on various occaſions, we ſhall place them all in the preſent chapter, beginning with

Gravies.

TO make beef gravy, take a piece of the chuck, or neck, and cut it into ſmall pieces; then ſtrew ſome flour over it, mix it well with the meat, and put it into the ſaucepan, with as much water as will cover it, an onion, a little all-ſpice, a little pepper, and ſome ſalt. Cover it cloſe, and when it boils take off the ſcum, then throw in a hard cruſt of bread, or ſome raſpings, and let it ſtew till the gravy is rich and good, then ſtrain it off, and pour it into your ſauce-boat.

A very rich Gravy.

TAKE a piece of lean beef, a piece of veal, and a piece of mutton, and cut them into ſmall bits: then take a large ſaucepan with a cover, lay your beef at the bottom, then your mutton, then a very little piece of bacon, a ſlice or two of carrot, ſome mace, cloves, whole black and white pepper, a large onion cut in ſlices, a bundle of ſweet-herbs, and then lay on your veal. Cover it cloſe, and ſet it over a ſlow fire for ſix or ſeven minutes, and ſhake the ſaucepan often. Then duſt ſome flour into it, and pour in boiling water till the meat is ſomething more than covered. Cover your ſaucepan cloſe, and let it ſtew till it is rich and good. Then ſeaſon it to your taſte with ſalt, and ſtrain it off. This gravy will be ſo good as to anſwer moſt purpoſes.

Brown Gravy.

PUT a piece of butter, about the ſize of a hen's egg, into a ſaucepan, and when it is melted ſhake in a little flour,

flour, and let it be brown. Then by degrees ſtir in the following ingredients: Half a pint of water, and the ſame quantity of ale or ſmall beer that is not bitter; an onion and a piece of lemon-peel cut ſmall, three cloves, a blade of mace, ſome whole pepper, a ſpoonful of muſhroom-pickle, the ſame quantity of catchup, and an anchovy. Let the whole boil together a quarter of an hour, then ſtrain it, and it will be good ſauce for various diſhes.

Sauce Italien.

PUT a piece of freſh butter into your ſtew-pan, with ſome muſhrooms, onions, parſley, and the half of a laurel leaf, all cut fine; turn the whole over the fire ſome time, and ſhake in a little flour; moiſten it with a glaſs of white wine, as much good broth, adding ſalt, pepper, and a little mace beat fine. Let it boil half an hour; then ſkim away the fat and ſerve it up. You may give it a fine flavour while boiling, by putting in a bunch of ſweet herbs, but take them out before you ſerve the ſauce.

Sauce Piquante.

PUT a bit of butter with two ſliced onions into a ſtew-pan, a carrot, a parſnip, a little thyme, laurel, baſil, two cloves, two ſhalots, a clove of garlick, and ſome parſley; turn the whole over the fire till it be well coloured; then ſhake in ſome flour, and moiſten it with ſome broth and a ſpoonful of vinegar. Let it boil over a ſlow fire, and ſkim and ſtrain it through a ſieve. Seaſon it with ſalt and pepper, and ſerve it with any diſh you wiſh to be heightened.

Sauce Piquante, to ſerve cold.

CUT ſome ſallad herbs very fine, with half a clove of garlick, and two ſhalots: mix the whole with muſtard, ſweet oil, a daſh of vinegar, ſome ſalt, and pepper.

A Cullis for all Sorts of Ragoos and rich Sauces.

TAKE about two pounds of leg of veal, and two ſlices of lean ham, and put them into a ſtew-pan, with two or three cloves, a little nutmeg, a blade of mace,

ſome parſley roots, two carrots cut in pieces, ſome ſhalots, and two bay-leaves. Set them over a ſlow fire, cover them cloſe, and let them do gently for half an hour, taking care they do not burn: then put in ſome beef broth, let it ſtew till it is as rich as required, and then ſtrain it off for uſe.

A Family Cullis.

TAKE a piece of butter rolled in flour, and ſtir it in your ſtew-pan till your flour is of a fine yellow colour; then put in ſome thin broth, a little gravy, a glaſs of white wine, a bundle of parſley, thyme, laurel and ſweet-baſil, two cloves, a little nutmeg or mace, a few muſhrooms, and pepper and ſalt. Let it ſtew an hour over a ſlow fire, then ſkim all the fat clean off, and ſtrain it through a lawn ſieve.

A White Cullis.

CUT a piece of veal into ſmall bits, and put it into a ſtew-pan, with two or three ſlices of lean ham, and two onions, each cut into four pieces; then put in ſome broth, and ſeaſon with muſhrooms, parſley, green onions, and cloves. Let it ſtew till the virtues of all are pretty well extracted; then take out all your meat and roots with a ſkimmer, put in a few crumbs of bread, and let it ſtew ſoftly. Take the white part of a young fowl, and pound it in a mortar till it is very fine, put this into your cullis, but do not let it boil; if it does not appear ſufficiently white, you muſt add two dozen of blanched almonds. When it has ſtewed till it is of a good rich taſte ſtrain it off.

A Cullis for Fiſh.

BROIL a jack or pike, till it is properly done, then take off the ſkin, and ſeparate the fleſh from the bones. Boil ſix eggs hard, and take out the yolks; blanch a few almonds, beat them to a paſte in a mortar, and then add the yolks of the eggs: mix theſe well with butter, then put in the fiſh, and pound all together. Then take half a dozen onions, and cut them into ſlices, two parſnips, and three carrots. Set on a ſtew-pan, put into it a piece of butter to brown, and when it boils put

in the roots; turn them till they are brown, and then pour in a little broth to moiſten them. When it has boiled a few minutes, ſtrain it into another ſaucepan; then put in a whole leek, ſome parſley, ſweet baſil, half a dozen cloves, ſome muſhrooms and truffles, and a few crumbs of bread. When it has ſtewed gently a quarter of an hour, put in the fiſh, &c. from the mortar. Let the whole ſtew ſome time longer, but be careful it does not boil. When ſufficiently done, ſtrain it through a coarſe ſieve. This is a very proper ſauce to thicken all made diſhes.

Ham Sauce.

CUT ſome thin ſlices of the lean part of a dreſſed ham, and beat it with a rolling-pin to a maſh. Put it into a ſaucepan, with a tea-cup full of gravy, and ſet it over a ſlow fire: but keep ſtirring it to prevent its ſticking at the bottom. When it has been on ſome time, put in a bunch of ſweet herbs, half a pint of beef gravy, and ſome pepper. Cover it cloſe, let it ſtew over a gentle fire, and when it is quite done, ſtrain it off. This is a very good ſauce for any kind of veal.

Eſſence of Ham.

TAKE three or four pounds of lean ham, and cut it into pieces about an inch thick. Lay them in the bottom of a ſtew-pan, with ſlices of carrots, parſnips and three or four onions cut thin. Let them ſtew till they ſtick to the pan, but do not let it burn. Then pour on ſome ſtrong veal gravy by degrees, ſome freſh muſhrooms cut in pieces but if not to be had muſhroom powder), truffles and morels, cloves, baſil, parſley, a cruſt of bread, and a leek. Cover it down cloſe, and when it has ſimmered till it is of a good thickneſs and flavour, ſtrain it off. If you have preſerved the gravy from a dreſſed ham, you may uſe it with the before-mentioned ingredients, inſtead of the ham, which will make it equally good, but not quite ſo high flavoured.

A Sauce for Lamb.

TAKE a bit of butter, and mix it with ſhred parſley, ſhalots, and a little crumb of bread grated very fine.

Put the whole into a ſtew-pan with a glaſs of good broth, and as much white wine, and let it boil ſome little time. Seaſon it with pepper and ſalt; and when you uſe it ſqueeze a lemon into it.

Sauce for any Kind of Roaſt Meat.

TAKE an anchovy, waſh it clean, and put to it a glaſs of red wine, ſome gravy, a ſhalot cut ſmall, and a little juice of a lemon. Stew theſe together, ſtrain it off, and mix it with the gravy that runs from the meat.

A White Sauce.

PUT ſome good meat broth into a ſtew-pan, with a good piece of crumb of bread, a bunch of parſley, ſhalots, thyme, laurel, baſil, a clove, a little grated nutmeg, ſome whole muſhrooms, a glaſs of white wine, ſalt, and pepper. Let the whole boil till half is conſumed, then ſtrain it through a ſieve; and when you are ready to uſe it, put in the yolks of three eggs, beat up with ſome cream, and thicken it over the fire, taking care that the eggs do not curdle. This ſauce may be uſed with all ſorts of meat or fiſh that is done white.

Sauce for moſt Kinds of Fiſh.

TAKE ſome mutton or veal gravy, and put to it a little of the liquor that drains from your fiſh. Put it into a ſaucepan, with an onion, an anchovy, a ſpoonful of catchup, and a glaſs of white wine. Thicken it with a lump of butter rolled in flour, and a ſpoonful of cream. If you have oyſters, cockles, or ſhrimps, put them in after you take it off the fire, but it will be exceeding good without. If you have no cream, inſtead of white wine you muſt uſe red.

Sauce Nonpareil.

TAKE a turnip, carrot, and ſome muſhrooms, cut them into a diſh, and put them into a ſtew-pan with ſome butter. Let them go gently on till tender, then add ſome good gravy, a glaſs of white wine, ſome ſalt, mace, and pepper, with a few girkins and a daſh of vinegar. Roll a little butter in flour to thicken your ſauce. This ſauce is very good for braiſed lamb.

Sauce

Sauce a-la-Menehout.

PUT a little cullis into a ſtew-pan, with a piece of butter rolled in flour, ſalt and pepper, the yolks of two eggs, three or four ſhalots cut ſmall, and thicken it over the fire. This ſauce ſhould be thick, and may be uſed with every diſh that is done a-la-Saint Menehout. It is ſpread over the meat or fiſh, which is afterwards covered with grated bread, and browned with a hot ſalamander.

Egg Sauce.

BOIL two eggs till they are hard: firſt chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and ſtir them well together.

Bread Sauce.

CUT a large piece of crumb from a ſtale loaf, and put it into a ſaucepan, with half a pint of water, an onion, a blade of mace, and a few pepper-corns in a bit of cloth. Boil them a few minutes, then take out the onion and ſpice, maſh the bread very ſmooth, and add to it a piece of butter and a little ſalt.

Anchovy Sauce.

TAKE an anchovy, and put it into half a pint of gravy, with a quarter of a pound of butter rolled in a little flour, and ſtir all together till it boils. You may add, at your diſcretion, a little lemon-juice, catchup, red wine, or walnut liquor.

Shrimp Sauce.

WASH half a pint of ſhrimps very clean, and put them into a ſtew-pan, with a ſpoonful of anchovy liquor, and half a pound of butter melted thick. Boil it up for five minutes, and ſqueeze in half a lemon. Toſs it up, and pour it into your ſauce-boat.

Oyſter Sauce.

WHEN the oyſters are opened, preſerve the liquor, and ſtrain it through a fine ſieve. Waſh the oyſters very clean, and take off the beards. Put them into a ſtew-

ſtew-pan, and pour the liquor over them. Then add a large ſpoonful of anchovy liquor, half a lemon, two blades of mace, and thicken it with butter rolled in flour. Put in half a pound of butter, and boil it up till the butter is melted. Then take out the mace and lemon, and ſqueeze the lemon juice into the ſauce. Give it a boil, ſtirring it all the time, and put it into your ſauce-boat.

To melt Butter.

KEEP a plated or tin ſaucepan for the purpoſe only of melting butter. Put a little water at the bottom, and a duſt of flour. Shake them together, and cut the butter in ſlices. As it melts ſhake it one way; let it boil up, and it will be ſmooth and thick.

Caper Sauce.

TAKE ſome capers, chop half of them very fine, and put the reſt in whole. Chop alſo ſome parſley, with a little grated bread, and ſome ſalt; put them into butter melted very ſmooth, let them boil up, and then pour it into your ſauce-boat.

Shalot Sauce.

CHOP five or ſix ſhalots very fine, put them into a ſaucepan with a gill of gravy, a ſpoonful of vinegar, and ſome pepper and ſalt. Stew them for a minute, and then pour them into your diſh or ſauce-boat.

Lemon Sauce for boiled Fowls.

TAKE a lemon and pare off the rind, then cut it into ſlices, take the kernels out, and cut it into ſmall ſquare bits; blanch the liver of the fowl, and chop it fine; mix the lemon and liver together in a boat, pour on ſome hot melted butter, and ſtir it up.

Gooſeberry Sauce.

PUT ſome coddled gooſeberries, a little juice of ſorrel, and a little ginger, into ſome melted butter.

Fennel Sauce.

BOIL a bunch of fennel and parſley, chop it very ſmall, and ſtir it into ſome melted butter.

Mint

Mint Sauce.

WASH your mint perfectly clean from grit or dirt, then chop it very fine, and put to it vinegar and ſugar.

A reliſhing Sauce.

PUT into a ſmall ſtew-pan two ſlices of ham, a clove of garlick, a laurel leaf, and two ſliced onions; let them heat, and then add a little broth, two ſpoonsful of cullis, and a ſpoonful of tarragon vinegar. Stew them an hour over a ſlow fire, then ſtrain it through a ſieve, and pour it into your ſauce-boat.

To criſp Parſley.

WHEN you have picked and waſhed your parſley quite clean, put it into a Dutch oven, or on a ſheet of paper. Set it at a moderate diſtance from the fire, and keep turning it till it is quite criſp. Lay little bits of butter on it, but not to make it greaſy.—This is a much better method than that of frying.

Sauce for Wild Ducks, Teal, &c.

TAKE a proper quantity of veal gravy, with ſome pepper and ſalt; ſqueeze in the juice of two Seville oranges and add a little red wine; let the red wine boil ſome time in the gravy.

Pontiff Sauce.

PUT two or three ſlices of lean veal, and the ſame of ham, into a ſtew-pan, with ſome ſliced onions, carrot, parſley, and a head of celery. When brown, add a little white wine, ſome good broth, a clove of garlick, four ſhalots, two cloves, a little coriander, and two ſlices of lemon-peel. Boil it over a ſlow fire till the juices are extracted from the meat, then ſkim it, and ſtrain it through a ſieve. Juſt before you uſe it, add a little cullis, with ſome parſley chopped very fine.

Aſpic Sauce.

INFUSE chervil, tarragon, burnet, garden creſs, and mint into a little cullis for about half an hour; then ſtrain it, and add a ſpoonful of garlick-vinegar, with a little pepper and ſalt.

Force-

Forcemeat Balls.

TAKE half a pound of veal and half a pound of ſuet cut fine, and beat them in a marble mortar or wooden bowl, ſhred a few ſweet-herbs fine, a little mace dried, a ſmall nutmeg grated, a little lemon-peel cut very fine, ſome pepper and ſalt, and the yolks of two eggs. Mix all theſe well together, then roll ſome of it in ſmall round balls, and ſome in long pieces. Roll them in flour, and fry them of a nice brown. If they are for the uſe of white ſauce, inſtead of frying, put a little water into a ſaucepan, and when it boils, put them in, and a few minutes will do them.

Lemon Pickle.

TAKE about a ſcore of lemons, grate off the outrinds very thin, and cut them into quarters, but leave the bottoms whole. Rub on them equally half a pound of bay-ſalt, and ſpread them on a large pewter diſh. Either put them in a cool oven, or let them dry gradually by the fire, till the juice is all dried into the peels: then put them into a well glazed pitcher, with an ounce of mace, and half an ounce of cloves beat fine, an ounce of nutmeg cut into thin ſlices, four ounces of garlick peeled, half a pint of muſtard ſeed bruiſed a little, and tied in a muſlin bag. Pour upon them two quarts of boiling white wine vinegar, cloſe the pitcher well up, and let it ſtand five or ſix days by the fire. Shake it well up every day, then tie it cloſe, and let it ſtand three months to take off the bitter. When you bottle it, put the pickle and lemon into a hair ſieve, preſs them well to get out the liquor, and let it ſtand till another day; then pour off the fine, and bottle it. Let the other ſtand three or four days, and it will refine itſelf. Pour it off and bottle it; let it ſtand again, and bottle it till the whole is refined. It may be put into any white ſauce and will not hurt the colour. It is very good for fiſh ſauce and made diſhes. One tea ſpoonful is enough for white, and two for brown ſauce for a fowl. It is a moſt uſeful pickle, and gives a pleaſant flavour. Always put it in before you thicken the ſauce, or put any cream in, leſt the ſharpneſs ſhould make it curdle.

CHAP.

CHAP. XII.

MADE DISHES.

SECT. I.

BUTCHER's MEAT.

Bombarded Veal.

TAKE a fillet of veal, and having clean cut out the bone, make a forcemeat thus: Take the crumb of a penny loaf, half a pound of fat bacon ſcraped, an anchovy, two or three ſprigs of ſweet marjoram, a little lemon-peel, thyme, and parſley. Chop theſe well together, and ſeaſon them to your taſte with ſalt, chyan pepper, and a little grated nutmeg. Mix up all together with an egg, and a little cream; and with this forcemeat fill up the place from whence the bone was taken. Then make cuts all round the fillet at about an inch diſtance from each other. Fill one nich with forcemeat, a ſecond with ſpinach that has been well boiled and ſqueezed, and a third with crumbs of bread, chopped oyſters, and beef marrow, and thus fill up the holes round the fillet. Wrap the caul cloſe round it, and put it into a deep pot, with a pint of water. Make a coarſe paſte to lay over it in order to prevent the oven giving it a diſagreeable taſte. When it is taken out of the oven, ſkim off the fat, and put the gravy into a ſtew-pan, with a ſpoonful of muſhroom catchup, another of lemon-pickle, five boiled artichoke bottoms cut into quarters, two ſpoonsful of browning, and half an ounce of morels and truffles. Thicken it with butter rolled in flour, give it a gentle boil, put your veal into the diſh, and pour your ſauce over it.

Fricandeau of Veal.

TAKE the thick part of the leg of veal, ſhape it nicely oval, lard it well, and put it into boiling water. Let it boil up once, then take it out, and put into your ſtew-pan ſome ſlices of veal, roots, ſweet-herbs, with

ſalt, pepper, and mace. Put in half a pint of gravy, then put in your fricandeau, covering it with ſome pepper and butter. Let it go gently on for three hours, then take it out and glaze it. You may ſerve it with ſorrel ſauce, which is almoſt always uſed, or glazed onions, or endive ſauce. If the larded fricandeau lays a few hours in water, it will be a great deal the whiter.

Veal Olives.

CUT ſome large collops off a fillet of veal, and hack them well with the back of a knife. Spread very thinly force-meat over each, then roll them up, and either toaſt or bake them. Make a ragoo of oyſters and ſweetbreads cut in ſquare bits, a few muſhrooms and morels, and lay them in the diſh with rolls of veal. Put nice brown gravy into the diſh, and ſend them up hot, with force-meat balls round them. Garniſh with lemon.

Grenadines of Veal.

THESE are done the ſame as the fricandeau, excepting that the veal is cut into ſlices. Three pieces make a diſh; and they are ſerved with the ſame ſauces.

Veal Cutlets en Papilotes.

CUT them thin, and put them in ſquare pieces of white paper, with ſalt, pepper, parſley, ſhalots, muſhrooms, all ſhred fine, with butter; twiſt the paper round the cutlets, letting the end remain uncovered; rub the outſide of the paper with butter; lay the cutlets upon the gridiron over a ſlow fire, with a ſheet of buttered paper under them. Serve them in the papers.

Porcupine of a Breaſt of Veal.

TAKE a fine large breaſt of veal, bone it, and rub it over with the yolks of two eggs. Spread it on a table, and lay over it a little bacon cut as thin as poſſible, a handful of parſley ſhred fine, the yolks of five hard boiled eggs chopped ſmall, a little lemon-peel cut fine, the crumb of a penny loaf ſteeped in cream, and ſeaſon to your taſte with ſalt, pepper, and nutmeg. Roll the breaſt of veal cloſe, and ſkewer it up. Then cut ſome fat bacon, the lean of ham that has been a little boiled, and pickled cucumbers,

cucumbers, about two inches long. Lard the veal with this in rows; firſt ham, then bacon, and then cucumbers, till you have larded every part of it. Put it into a deep earthen pot, with a pint of water, cover it cloſe, and ſet it in a ſlow oven for two hours. When it comes from the oven, ſkim off the fat, and ſtrain the gravy through a ſieve into a ſtew-pan. Put into it a glaſs of white wine, a little lemon pickle and caper liquor, and a ſpoonful of muſhroom catchup. Thicken it with a little butter rolled in flour, lay your porcupine on the diſh, and pour your ſauce over it. Have ready a roll of force-meat made thus: take the crumb of a penny loaf, half a pound of beef ſuet ſhred fine, the yolks of four eggs, and a few chopped oyſters. Mix theſe well together, and ſeaſon it to your taſte with chyan pepper, ſalt, and nutmeg. Spread it on a veal caul, and having rolled it up cloſe like a collared eel, bind it in a cloth, and boil it an hour. This done, cut it into four ſlices, lay one at each end and the others on the ſides. Have ready your ſweetbread cut in ſlices and fried, and lay them round it with a few muſhrooms.—This makes a grand bottom diſh at that time of the year when game is not to be had.

Fricandeau of Veal a-la-Bourgeoiſe.

CUT ſome lean veal into thin ſlices, lard them with ſtreaked bacon, and ſeaſon them with pepper, ſalt, beaten mace, cloves, nutmeg, and chopped parſley. Put in the bottom of your ſtew-pan ſome ſlices of fat bacon, lay the veal upon them, cover the pan, and ſet it over the fire for eight or ten minutes, juſt to be hot, and no more. Then with a briſk fire, brown your veal on both ſides, and ſhake ſome flour over it. Pour in a quart of good broth or gravy, cover it cloſe, and let it ſtew gently till it is enough. Then take out the ſlices of bacon, ſkim all the fat off clean, and beat up the yolks of three eggs, with ſome of the gravy. Mix all together, and keep it ſtirring one way till it is ſmooth and thick. Then take it up, lay your meat in the diſh, pour the ſauce over it, and garniſh with lemon.

Calf's Head Surprise.

WHEN you have properly cleanſed it for dreſſing, ſcrape a pound of fat bacon very fine, take the crumbs of two penny loaves, a ſmall nutmeg grated, and ſeaſon to your taſte with ſalt, chyan pepper, and a little lemon-peel. Beat up the yolks of ſix eggs, and mix all together into a rich force-meat. Put a little of it into the ears, and the reſt into the head. Then put it into a deep pot, juſt wide enough to admit it, and put to it two quarts of water, half a pint of white wine, a blade or two of mace, a bundle of ſweet-herbs, an anchovy, two ſpoonsful of walnut and muſhroom catchup, the ſame quantity of lemon-pickle, and a little ſalt and chyan pepper. Lay a coarſe paſte over it to keep in the ſteam, and put it for two hours and a half into a very quick oven. When you take it out, lay the head in a ſoup-diſh, ſkim off the fat from the gravy, and ſtrain it through a hair ſieve into a ſtew-pan. Thicken it with a lump of butter rolled in flour, and when it has boiled a few minutes, put in the yolks of ſix eggs well beaten, and mixed with half a pint of cream. Have ready boiled a few force-meat balls, and half an ounce of truffles and morels, but do not ſtew them in the gravy. Pour the gravy over the head, and garniſh with truffles and morels, force-meat balls, barberries and muſhrooms. This makes an elegant top diſh, and is not very expenſive.

A Calf's Pluck.

ROAST the heart ſtuffed with ſuet, ſweet-herbs, and a little parſley, all chopped ſmall, a few crumbs of bread, ſome pepper, ſalt, nutmeg, and a little lemon-peel, all mixed up with the yolk of an egg. Boil the lights with part of the liver, and when they are enough, chop them very ſmall, and put them into a ſaucepan with a piece of butter rolled in flour, ſome pepper and ſalt, and a little juice of lemon. Fry the other part of the liver with ſome thin ſlices of bacon. Lay the mince at the bottom of the diſh, the heart in the middle, and the fried liver and bacon round, with ſome criſped parſley. Serve them up with plain melted butter in a ſauce-boat.

Loin of Veal en Epigram.

ROAST a loin of veal properly for eating, then take it up, and carefully cut off the ſkin from the back part without breaking it. Cut out all the lean part, but leave the ends whole, to contain the following mincemeat: Mince all the meat very fine with the kidney part, put it into a little gravy, enough to moiſten it with the gravy that comes from the loin. Put in a little pepper and ſalt, ſome lemon-peel ſhred fine, the yolks of three eggs, and a ſpoonful of catchup. Thicken it with a little butter rolled in flour. Give it a ſhake or two over the fire, put it into the loin, and pull the ſkin gently over it. If the ſkin ſhould not quite cover it, give the part wanting a brown with a hot iron, or put it into an oven for about a quarter of an hour. Send it up hot, and garniſh with lemon and barberries.

Pillow of Veal.

HALF roaſt a neck or breaſt of veal, then cut it into ſix pieces, and ſeaſon it with pepper, ſalt, and nutmeg. Take a pound of rice and put to it a quart of broth, ſome mace, and a little ſalt. Stew it over a ſtove on a very ſlow fire, till it is thick; but butter the bottom of the pan you do it in. Beat up the yolks of ſix eggs, and ſtir them into it. Then take a little round deep diſh, butter it, and lay ſome of the rice at the bottom. Then lay the veal in a round heap, and cover it all over with rice. Rub it over with the yolks of eggs, and bake it an hour and a half. Then open the top, and pour in a pint of good rich gravy, Send it hot to table, and garniſh with a Seville orange cut in quarters.

Shoulder of Veal a la Piedmontoiſe.

CUT the ſkin off a ſhoulder of veal, ſo that it may hang at one end; then lard the meat with bacon or ham, and ſeaſon it with pepper, ſalt, mace, ſweet herbs, parſley, and lemon peel. Cover it again with the ſkin, ſtew it with gravy, and when it is tender, take it up. Then take ſorrel, ſome lettuce chopped ſmall, and ſtew them in ſome butter with parſley, onions, and muſhrooms. When the herbs are tender, put to them ſome of the liquor, ſome ſweet-

breads

breads and bits of ham. Let all ſtew together a ſhort time; then lift up the ſkin, lay the ſtewed herbs over and under, cover it again with the ſkin, moiſten it with melted butter, ſtrew over it crumbs of bread, and ſend it to the oven to brown. Serve it up hot, with ſome good gravy in the diſh.

Sweetbreads of Veal a la Dauphine.

TAKE three of the largeſt ſweetbreads you can get, and open them in ſuch a manner that you can ſtuff in force-meat. Make your force-meat with a large fowl or young cock: ſkin it, and pick of all the fleſh. Then take half a pound of fat and lean bacon, cut it very fine, and beat them in a mortar. Seaſon it with an anchovy, ſome nutmeg, a little lemon-peel, a very little thyme, and ſome parſley. Mix theſe up with the yolks of two eggs, fill your ſweetbreads with it, and faſten them together with fine wooden ſkewers. Put layers of bacon at the bottom of a ſtew-pan, and ſeaſon them with pepper, ſalt, mace, cloves, ſweet-herbs, and a large onion ſliced. Lay upon theſe thin ſlices of veal, and then your ſweetbreads. Cover it cloſe, let it ſtand eight or ten minutes over a ſlow fire, and then pour in a quart of boiling water or broth, and let it ſtew gently for two hours. Then take out the ſweetbreads, keep them hot, ſtrain the gravy, ſkim all the fat off, and boil it up till it is reduced to about half a pint. Then put in the ſweet-breads, and let them ſtew two or three minutes in the gravy. Lay them in a diſh, and pour the gravy over them. Garniſh with lemon.

Sweetbreads en Gordineere.

PARBOIL three ſweetbreads; then take a ſtew-pan, and put in it layers of bacon, or ham and veal; over which lay the ſweetbreads, with the upper ſides downwards. Put in a layer of veal and bacon over them, a pint of veal broth, and three or four blades of mace. Stew them gently three quarters of an hour; then take out the ſweetbreads, ſtrain the gravy through a ſieve, and ſkim off the fat. Make an amulet of yolks of eggs, in the following manner: Beat up four yolks of eggs, put

two on a plate, and ſet them over a ſtew-pan of boiling water, with another plate over it, and it will be ſoon done. Put a little ſpinach-juice into the other half, and ſerve it the ſame. Cut it out in ſprigs of what form you pleaſe, put it over the ſweetbreads in the diſh, and keep them as hot as you can. Thicken the gravy with butter rolled in flour and two yolks of eggs beat up in a gill of cream. Put it over the fire, and keep ſtirring it one way till it is thick and ſmooth. Pour it over the ſweetbreads, and ſend it to table. Garniſh with lemon and beet-root.

Sweetbreads a-la-daub.

TAKE three of the largeſt and fineſt ſweetbreads you can get, and put them for five minutes into a ſaucepan of boiling water. Then take them out, and when they are cold, lard them with ſmall pieces of bacon. Put them into a ſtew-pan with ſome good veal gravy, a little lemon-juice, and a ſpoonful of browning. Stew them gently a quarter of an hour, and a little before they are ready thicken with flour and butter. Diſh them up and pour the gravy over them. Lay round them bunches of boiled celery, or oyſter patties; and garniſh with barberries or parſley.

Scotch Collops.

CUT your collops off the thick part of a leg of veal, about the ſize and thickneſs of a crown-piece, and put a piece of butter browned into your frying-pan, then lay in your collops, and fry them over a quick fire. Shake and turn them, and keep them on a fine froth. When they are of a nice light brown take them out, put them into a pot, and ſet them before the fire to keep warm. Then put cold butter again into your pan, and fry the collops as before. When they are done and properly brown, pour the liquor from them into a ſtew-pan, and add to it half a pint of gravy, half a lemon, an anchovy, half an ounce of morels, a large ſpoonful of browning, the ſame of catchup, two ſpoonsful of lemon-pickle, and ſeaſon to your taſte with ſalt and chyan pepper. Thicken it with butter and flour, let it boil five or ſix minutes, and then put in your collops, and ſhake them over the fire,

fire, but be careful not to let them boil. When they have ſimmered a little, take them out, and lay them in the diſh. Then ſtrain your gravy, and pour it hot on them. Lay on them forcemeat balls, and little ſlices of bacon curled round a ſkewer and boiled. Throw a few muſhrooms over them, and garniſh with barberries and lemon.

Beef Collops.

TAKE a large rump ſteak, or any piece of beef that is tender, and cut it into pieces in the form of Scotch collops, but larger. Hack them a little with a knife, then flour them, and having melted a little butter in your ſtew-pan, put in your collops, and fry them quick for about two minutes. Then put in a pint of gravy, a bit of butter rolled in flour, and ſeaſon it with pepper and ſalt. Cut four pickled cucumbers into thin ſlices, a few capers, half a walnut, and a little onion ſhred fine. Put theſe into the pan, and having ſtewed the whole together about five minutes, put them all hot into your diſh, and ſend them to table. Garniſh with lemon.

Beef a-la-daub.

TAKE a rump of beef, and cut out the bone, or a part of the leg of mutton piece, or what is uſually called the mouſe-buttock, and cut ſome fat bacon into ſlices as long as the beef is thick, and about a quarter of an inch ſquare. Take four blades of mace, double that number of cloves, a little all-ſpice, and half a nutmeg grated fine. Chop a good handful of parſley, and ſome ſweet-herbs of all ſorts very fine, and ſeaſon with ſalt and pepper. Roll the bacon in theſe, and then take a large larding-pin, and with it thruſt the bacon through the beef. Having done this, put it into a ſtew-pan, with a quantity of brown gravy ſufficient to cover it. Chop three blades of garlick very fine, and put in ſome freſh muſhrooms, two large onions, and a carrot. Stew it gently for ſix hours, then take it out, ſtrain off the gravy, and ſkim off all the fat. Put your meat and gravy into the pan again, and add to it a gill of white wine; and if you find it not ſufficiently ſeaſoned, add a little

little more pepper and ſalt. Stew it gently for half an hour more, and then add ſome artichoke bottoms, morels and truffles, ſome oyſters, and a ſpoonful of vinegar. Then put the meat into a ſoup-diſh, and pour the ſauce over it.

Beef Tremblent.

TAKE a briſket of beef, and tie up the fat end quite tight. Put it into a pot of water, and let it boil gently for ſix hours. Seaſon the water with a little ſalt, a handfull of all-ſpice, two onions, two turnips, and a carrot. In the mean time put a piece of butter into a ſtew-pan, and melt it, then put in two ſpoonsful of flour, and ſtir it till it is ſmooth. Put in a quart of gravy, a ſpoonful of catchup, the ſame of browning, a gill of white wine, and ſome turnips and carrots cut into ſmall pieces. Stew them gently till the roots are tender, and ſeaſon with pepper and ſalt. Skim the fat clean off, put the beef in the diſh, and pour the ſauce over it.—Garniſh with any kind of pickles.

Beef Kidneys a-la-Bourgeoiſe.

CUT them in thin ſlices, and ſet them over the fire, with a bit of butter, ſalt, pepper, parſley, onions, and a ſmall clove of garlick; the whole ſhred ſmall: when done, take them off the fire, but do not let them lie long as they will become tough. Add a few drops of vinegar, and a little cullis. Beef Kidneys may alſo be ſerved a-la-braiſe with ſauce piquante.

Beef a-la-mode.

THE moſt proper parts for this purpoſe are, a ſmall buttock, a leg-of-mutton piece, a clod, or part of a large buttock. Being furniſhed with your meat, take two dozen of cloves, as much mace, and half an ounce of all-ſpice beat fine: chop a large handful of parſley, and all ſorts of ſweet-herbs fine; cut ſome fat bacon as long as the beef is thick, and about a quarter of an inch ſquare, and put it into the ſpice, &c. and into the beef the ſame. Then put the beef into a pot, and cover it with water. Chop four large onions very fine, and ſix

cloves of garlic, ſix bay-leaves, and a handful of champignons, or freſh muſhrooms, put all into the pot, with a pint of porter or ale, and half a pint of red wine; put in ſome pepper and ſalt, ſome chyan pepper, a ſpoonful of vinegar, ſtrew three handfuls of bread-raſpings, ſifted fine, over all; cover the pot cloſe and ſtew it for ſix hours, or according to the ſize of the piece; if a large piece, eight hours. Then take the beef out, put it into a deep diſh, and keep it hot over ſome boiling water; ſtrain the gravy through a ſieve, and pick out the champignons or muſhrooms; ſkim all the fat off clean, put it into your pot again, and give it a boil up; if not ſeaſoned enough, ſeaſon it to your liking; then put the gravy over your beef, and ſend it hot to table. If you like it beſt cold, cut it in ſlices with the gravy over it, which will be a ſtrong jelly.

Beef a-la-royal.

TAKE all the bones out of a briſket of beef, and make holes in it about an inch from each other. Fill one hole with fat bacon, a ſecond with chopped parſley, and a third with chopped oyſters. Seaſon theſe ſtuffings with pepper, ſalt and nutmeg. When the beef is completely ſtuffed, put it into a pan, pour upon it a pint of wine boiling hot, dredge it well with flour, and ſend it to the oven. Let it remain there three hours, and when it is taken out, ſkim off all the fat, put the meat into your diſh, and ſtrain the gravy over it. Garniſh with pickles.

Beef Olives.

CUT ſome ſteaks from a rump of beef about half an inch thick, as ſquare as you can, and about ten inches long; then cut a piece of fat bacon as wide as the beef, and about three parts as long. Put part of the yolk of an egg on the beef, the bacon on that, and the yolk of an egg on the bacon. Lay ſome good ſavory force-meat on that, ſome of the yolk of an egg on the force-meat, and then roll them up, and tie them round with a ſtring in two places. Strew on ſome crumbs of bread, and over them ſome of the yolk of an egg. Then fry them brown

brown in a large pan, with ſome beef dripping, and when they are done take them out, and lay them to drain. Melt ſome butter in a ſtew-pan, put in a ſpoonful of flour, and ſtir it well till it is ſmooth. Then put in a pint of good gravy, with a gill of white wine, and then the olives, and let them ſtew an hour. Add ſome muſhrooms, truffles, and morels, force-meat balls, ſweet-breads cut in ſmall pieces, and ſome ox-palates. Squeeze in the juice of half a lemon, and ſeaſon it with pepper and ſalt. Shake them up, and having carefully ſkimmed off the fat, lay your olives in the diſh, and pour the gravy over them. Garniſh with lemon and beet root.

Bouille Beef.

PUT the thick end of a briſket of beef into a kettle and cover it with water. Let it boil faſt for two hours, then ſtew it cloſe by the fire ſide for ſix hours more, and fill up the kettle as the water decreaſes. Put in with the beef ſome turnips cut in little balls, ſome carrots, and ſome celery. About an hour before the meat is done, take out as much broth as will fill your ſoup diſh, and boil in it for an hour, turnips and carrots cut in little round or ſquare pieces, with ſome celery, and ſeaſon it to your taſte with ſalt and pepper. Serve it up in two diſhes, the beef in one diſh, and the ſoup in another. You may put pieces of fried bread in your ſoup, and boil in a few knots of greens; and if you would have your ſoup very rich, add a pound or two of mutton-chops to your broth when you take it from the beef, and let them ſtew in it for an hour; but remember to take out the mutton before you ſerve the ſoup up.

Sirloin of Beef en Epigram.

ROAST a ſirloin of beef, and when it is done, take it off the ſpit, carefully raiſe the ſkin, and draw it off. Then cut out the lean part of the beef, but obſerve not to touch either the ends or ſides. Haſh the meat in the following manner: cut it into pieces about the ſize of a crown piece, put half a pint of gravy into a ſtew-pan, an onion chopped fine, two ſpoonsful of catchup, ſome pepper and ſalt, ſix ſmall pickled cucumbers cut in thin ſlices,

and the gravy that comes from the beef, with a little butter rolled in flour. Put in the meat, and ſhake it up for five minutes. Then put it on the ſirloins, draw the ſkin careſully over, and ſend it to table. Garniſh with lemon and pickles.

The Inſide of a Sirloin of Beef forced.

LIFT up the fat of the inſide, cut out the meat quite cloſe to the bone, and chop it ſmall. Take a pound of ſuet, and chop that ſmall; then put to them ſome crumbs of bread, a little lemon-peel, thyme, pepper and ſalt, half a nutmeg grated, and two ſhalots chopped fine. Mix all together with a glaſs of red wine, and then put the meat into the place you took it from; cover it with the ſkin and fat, ſkewer it down with fine ſkewers, and cover it with paper. The paper muſt not be taken off till the meat is put on the diſh, and your meat muſt be ſpitted before you take out the inſide. Juſt before the meat is done, take a quarter of a pint of red wine, and two ſhalots ſhred ſmall; boil them, and pour it into the diſh, with the gravy that comes from the meat. Send it hot to table, and garniſh with lemon.

The inſide of a *rump of beef forced* muſt be done nearly in the ſame manner, only lift up the outſide ſkin, take the middle of the meat, and proceed as before directed. Put it into the ſame place, and ſkewer it down cloſe.

A Round of Beef forced.

RUB your meat firſt with common ſalt, then a little bay-ſalt, ſome ſalt-petre, and coarſe ſugar. Let it lay a full week in this pickle, turning it every day. On the day it is to be dreſſed, waſh and dry it, lard it a little, and make holes, which fill with bread crumbs, marrow, or ſuet, parſley, grated lemon-peel, ſweet-herbs, pepper, ſalt, nutmeg, and the yolk of an egg, made into ſtuffing. Bake it with a little water and ſome ſmall beer, whole pepper, and an onion. When it comes from the oven, ſkim the fat clean off, put the meat into your diſh, and pour the liquor over it.—Inſtead of baking, you may boil it, but it muſt be done gradually over a ſlow fire. When cold, it makes a handſome ſide-board diſh for a large company.

Beef

Beef Steaks rolled.

TAKE ſome beef ſteaks, and beat them with a cleaver till they are tender; make ſome forcemeat with a pound of veal beat fine in a mortar, the fleſh of a fowl, half a pound of cold ham, or gammon of bacon, fat and lean; the kidney fat of a loin of veal, and a ſweetbread, all cut very fine; ſome truffles and morels ſtewed, and then cut ſmall, two ſhalots, ſome parſley, and a little thyme, ſome lemon-peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix all theſe together, and ſtir them over a ſlow fire for ten minutes. Put them upon the ſteaks, and roll them up; then ſkewer them tight, put them into the frying-pan, and fry them of a nice brown. Then take them from the fat, and put them into a ſtew-pan, with a pint of good drawn gravy, a ſpoonful of red wine, two of catchup, a few pickled muſhrooms, and let them ſtew for a quarter of an hour. Take up the ſteaks, cut them into two, and lay the cut ſide uppermoſt. Garniſh with lemon.

Beef Rump en Matelotte.

TAKE your beef rump and cut it in pieces; parboil them, and then boil them in ſome broth without any ſeaſoning; when about half done, ſtir in a little butter with a ſpoonful of flour over the fire till brown, and moiſten it with the broth of your rumps; then put your rumps in with a dozen of large parboiled onions, a glaſs of white wine, a bunch of parſley, a laurel leaf, with a bunch of ſweet herbs, and pepper and ſalt. Let them ſtew till the rump and onions are done; then ſkim it well, and put an anchovy cut ſmall and ſome capers cut into the ſauce. Put the rump in the middle of the diſh with the onions round it. A beef rump will take four hours doing.

Beef Eſcarlot.

THE proper piece of beef for this purpoſe is the briſket, which you muſt manage as follows: Take half a pound of coarſe ſugar, two ounces of bay ſalt, and a pound of common ſalt. Mix theſe well together, rub the beef with it, put it into an earthen pan, and turn it every

every day. It may lie in this pickle a fortnight, then boil it, and ſerve it up with ſavoys; but it eats much better when cold, and cut into ſlices.

Tongue and Udder forced.

FIRST parboil them, then blanch the tongue, and ſtick it with cloves; and fill the udder with forcemeat made with veal. Firſt waſh the inſide with the yolk of an egg, then put in the forcemeat, tie the ends cloſe, and ſpit them, roaſt them, and baſte them with butter. When they are done, put good gravy into the diſh, ſweet ſauce into a cup, and ſerve them up.

Tripe a la Kilkenny.

TAKE a piece of double tripe, and cut it into ſquare pieces; peel and waſh ten large onions, cut each into two, and put them on to boil in water till they are tender.—Then put in your tripe, and boil it ten minutes. Pour off almoſt all the liquor, ſhake a little flour into it, and put in ſome butter, with a little ſalt and muſtard. Shake all over the fire till the butter is melted, then put it into your diſh, and ſend it to table, as hot as poſſible. Garniſh with lemon or barberries. This diſh is greatly admired in Ireland.

Harrico of Mutton.

CUT the beſt end of a neck of mutton into chops, in ſingle ribs, flatten them, and fry them of a light brown. Then put them into a large ſaucepan, with two quarts of water, and a large carrot cut in ſlices; and when they have ſtewed a quarter of an hour, put in two turnips cut in ſquare pieces, the white part of a head of celery, two cabbage lettuces fried, a few heads of aſparagus, and ſeaſon all with a little chyan pepper. Boil all together till tender, and put it into a tureen or ſoup diſh, without any thickening to the gravy.

Shoulder of Mutton ſurpriſed.

HALF boil a ſhoulder of mutton, and then put it into a ſtew-pan with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea ſpoonful of muſhroom powder. Stew it an hour, or till the rice is enough, and then

then take up your mutton and keep it hot. Put to the rice half a pint of cream, and a piece of butter rolled in flour; then ſhake it well, and boil it a few minutes. Lay your mutton on the diſh, and pour your gravy over it. Garniſh with pickles or barberries.

To dreſs the Umbles of Deer.

TAKE the kidney of a deer, with the fat of the heart; ſeaſon them with a little pepper, ſalt, and nutmeg. Firſt fry, and then ſtew them in ſome good gravy till they are tender. Squeeze in a little lemon; take the ſkirts, and ſtuff them with a forcemeat made with the fat of the veniſon, ſome fat of bacon grated bread, pepper, mace, ſage, and onion chopped very ſmall. Mix it with the yolk of an egg. When the ſkirts are ſtuffed with this, tie them to the ſpit to roaſt; but firſt ſtrew over them ſome thyme and lemon-peel. When they are done, lay the ſkirts in the middle of the diſh, and then fricaſſee round it.

Mutton Kebobbed.

CUT a loin of mutton into four pieces, then take off the ſkin, and rub them with the yolk of an egg, and ſtrew over them a few crumbs of bread and a little parſley ſhred fine. Spit and roaſt them, and keep baſting them all the time with freſh butter, in order to make the froth riſe. When they are properly done, put a little brown gravy under them, and ſend them to table. Garniſh with pickles.

Leg of Mutton a-la-haut Cout.

TAKE a fine leg of mutton that has hung a fortnight (if the weather will permit) and ſtuff every part of it with ſome cloves of garlick, rub it with pepper and ſalt, and then roaſt it. When it is properly done, ſend it up with ſome good gravy, and red wine in the diſh.

Leg of Mutton roaſted with Oyſters.

TAKE a fine leg of mutton that has hung two or three days, ſtuff every part of it with oyſters, roaſt it, and when done, pour ſome good gravy into the diſh, and garniſh with horſe-radiſh. If you prefer cockles you muſt proceed in the ſame manner.

Shoulder of Mutton en Epigram.

ROAST a ſhoulder of mutton till it is nearly enough, then carefully take off the ſkin about the thickneſs of a crown-piece, and alſo the ſhank-bone at the end. Seaſon both the ſkin and ſhank-bone with pepper, ſalt, a little lemon-peel cut ſmall, and a few ſweet-herbs, and crumbs of bread: Lay this on the gridiron till it is of a fine brown; and in the mean time, take the reſt of the meat, and cut it like a haſh, in pieces about the bigneſs of a ſhilling. Save the gravy and put to it, with a few ſpoonsful of ſtrong gravy, a little nutmeg, half an onion cut fine, a ſmall bundle of herbs, a little pepper and ſalt, ſome girkins cut very ſmall, a few muſhrooms, two or three truffles cut ſmall, two ſpoonsful of wine, and a little flour dredged into it. Let all theſe ſtew together very ſlowly for five or ſix minutes, but be careful it does not boil. Take out the ſweet herbs, lay the haſh in the diſh, and the broiled upon it. Garniſh with pickles.

Sheeps Rumps and Kidnies.

BOIL ſix ſheeps rumps in veal gravy; then lard your kidnies with bacon, and ſet them before the fire in a tin oven, as ſoon as the rumps become tender, rub them over with the yolk of an egg, a little grated nutmeg, and ſome chyan pepper. Skim the fat from the gravy, and put the gravy in a ſtew-pan, with three ounces of boiled rice, a ſpoonful of good cream, and a little catchup and muſhroom powder. Thicken it with flour and butter, and give it a gentle boil. Fry your rumps till they are of a light brown; and when you diſh them up, lay them round on the rice, ſo that the ſmall ends may meet in the middle; lay a kidney between every rump, and garniſh with barberries and red cabbage. This makes a pretty ſide or corner diſh.

Mutton Rumps a la braiſe.

BOIL ſix mutton rumps for fifteen minutes in water, then take them out, and cut them into two, and put them into a ſtew-pan, with half a pint of good gravy, a gill of white wine, an onion ſtuck with cloves, and a little ſalt and chyan pepper. Cover them cloſe and ſtew them till they

they are tender. Take them and the onion out, and thicken the gravy with a little butter rolled in flour, a ſpoonful of browning, and the juice of half a lemon. Boil it up till it is ſmooth but not too thick. Then put in your rumps, give them a ſhake or two, and diſh them up hot. Garniſh with horſe-radiſh and beet root. For variety, you may leave the rumps whole, and lard ſix kidnies on one ſide, and do them the ſame as the rumps, only not boil them, and put the rumps in the middle of the diſh, and kidnies round them, with the ſauce over all.

Mutton Chops in Diſguiſe.

RUB the chops over with pepper, ſalt, nutmeg, and a little parſley. Roll each in half a ſheet of white paper, well buttered within-ſide, and cloſe the two ends. Boil ſome hog's lard, or beef dripping, in a ſtew-pan, and put the ſteaks into it. Fry them of a fine brown, then take them out, and let the fat thoroughly drain from them. Lay them in your diſh, and ſerve them up with good gravy in a ſauce-boat. Garniſh with horſe-radiſh and fried parſley.

A Shoulder of Mutton called Hen and Chickens.

HALF roaſt a ſhoulder, then take it up, and cut off the blade at the firſt joint, and both the flaps, to make the blade round; ſcore the blade round in diamonds, throw a little pepper and ſalt over it, and ſet it in a tin oven to broil. Cut the flaps and meat off the ſhank, in thin ſlices and put the gravy that came out of the mutton into a ſtew-pan, with a little good gravy, two ſpoonsful of walnut catchup, one of browning, a little chyan pepper, and one or two ſhalots. When your meat is tender, thicken it with flour and butter, put it into the diſh with the gravy, and lay the blade on the top. Garniſh with green pickles.

A Quarter of Lamb forced.

TAKE a large leg of lamb, cut a long ſlit on the back ſide, and take out the meat; but be careful you do not deface the other ſide. Then chop the meat ſmall with marrow, half a pound of beef-ſuet, ſome oyſters, an anchovy

chovy waſhed, an onion, ſome ſweet-herbs, a little lemon-peel, and ſome beaten mace and nutmeg. Beat all theſe together in a mortar, ſtuff up the leg in the ſhape it was before, ſew it up, and rub it all over with the yolks of eggs beaten; ſpit it, flour it all over, lay it to the fire, and baſte it with butter. An hour will roaſt it. In the mean time, cut the loin into ſteaks, ſeaſon them with pepper, ſalt, and nutmeg, lemon-peel cut fine, and a few herbs. Fry them in freſh butter of a fine brown, then pour out all the butter, put in a quarter of a pint of white wine, ſhake it about, and then add half a pint of ſtrong gravy, wherein good ſpice has been boiled, a quarter of a pint of oyſters, and the liquor, ſome muſhrooms, and a ſpoonful of the pickle, a piece of butter rolled in flour, and the yolk of an egg beat fine; ſtir all theſe together till thick, then lay your leg of lamb in the diſh, and the loin round it. Pour the ſauce over them, and garniſh with lemon.

Lamb's Bits.

SKIN the ſtones, and ſplit them: then lay them on a dry cloth with the ſweetbreads and the liver, and dredge them well with flour. Fry them in lard or butter till they are of a light brown, and then lay them in a ſieve to drain. Fry a good quantity of parſley, lay your bits on the diſh, the parſley in lumps over them, and pour round them melted butter.

Lamb a-la-Bechamel.

LA Bechamel is nothing more than to reduce any thing to the conſiſtence of cream, till it is thick enough to make a ſauce. When it begins to thicken, put in the meat cut in ſlices, warm it without boiling, ſeaſon it to your taſte, and ſerve it up.—All ſlices a-la-bechamel are done in the ſame manner.

Lamb Chops en Caſarole.

HAVING cut a loin of lamb into chops, put yolks of eggs on both ſides, and ſtrew bread-crumbs over them, with a few cloves and mace, pepper, and ſalt mixed; fry them of a nice light brown, and put them round in a diſh, as cloſe as you can; leave a hole in the middle to put the

the following ſauce in: all ſorts of ſweet-herbs and parſley chopped fine, and ſtewed a little in ſome good thick gravy. Garniſh with fried parſley.

Barbacued Pig.

PREPARE a pig about ten weeks old as for roaſting. Make a forcemeat of two anchovies, ſix ſage leaves and the liver of the pig, all chopped very ſmall; then put them into a mortar, with the crumb of half a penny loaf, four ounces of butter, half a tea-ſpoonful of chyan pepper, and half a pint of red wine. Beat them all together to a paſte, put it in the pig's belly, and ſew it up. Lay your pig down at a good diſtance before a large briſk fire, ſinge it well, put into your dripping-pan three bottles of red wine, and baſte it well with this all the time it is roaſting. When it is half done, put under the pig two penny loaves, and if you find your wine too much reduced, add more. When your pig is near enough, take the loaves and ſauce out of your dripping-pan, and put to the ſauce one anchovy chopped ſmall, a bundle of ſweet-herbs, and half a lemon. Boil it a few minutes, then draw your pig, put a ſmall lemon or apple in the pig's mouth, and a leaf on each ſide. Strain your ſauce, and pour it on boiling hot. Send it up whole to table, and garniſh with barberries and ſliced lemon.

A Pig au Pere Duillet.

CUT off the head, and divide the body into quarters; lard them with bacon, and ſeaſon them well with ſalt, pepper, nutmeg, cloves, and mace. Put a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round it. Then put in a bay leaf, an onion ſhred, a lemon, with ſome carrots, parſley, and the liver, and cover it again with bacon. Put in a quart of broth, ſtew it for an hour, and then take it up. Put your pig into a ſtew-pan, pour in a bottle of white wine, cover it cloſe, and let it ſtew very gently an hour. In the mean time, while it is ſtewing in the wine, take the firſt gravy it was ſtewed in, ſkim off the fat, and ſtrain it. Then take a ſweet-bread cut into five or ſix ſlices, ſome truffles, morels, and muſhrooms, and ſtew all together till they

are enough. Thicken it with the yolks of two eggs, or a piece of butter rolled in flour; and when your pig is enough, take it out, and lay it in your diſh. Put the wine it was ſtewed in to the ſauce, then pour it all over the pig, and garniſh with lemon. If it is to be ſerved up cold, let it ſtand till it is ſo, then drain it well, and wipe it, that it may look white, and lay it in a diſh, with the head in the middle, and the quarters round it. Throw ſome green parſley over all. Either of the quarters ſeparately make a pretty diſh.

A Pig Matelote.

HAVING taken out the entrails, and ſcalded your pig, cut off the head and pettitoes; then cut the body into four quarters, and put them, with the head and toes, into cold water. Cover the bottom of a ſtew-pan with ſlices of bacon, and place the quarters over them, with the pettitoes, and the head cut in two. Seaſon the whole with pepper and ſalt, a bay leaf, a little thyme, an onion, and add a bottle of white wine. Then lay on more ſlices of bacon, put over it a quart of water, and let it boil. Skin and gut two large eels, and cut them in pieces about five or ſix inches long. When your pig is half done, put in your eels; then boil a dozen of large craw-fiſh, cut off the claws, and take off the ſhells of the tails. When your pig and eels are enough, lay firſt your pig in the diſh and your pettitoes round it; but do not put in the head, as that will make a pretty cold diſh. Then lay your eels and craw-fiſh over them, and take the liquor they were ſtewed in, ſkim off the fat, and add to it half a pint of ſtrong gravy, thickened with a little piece of burnt butter. Pour this over it, and garniſh with lemon and craw-fiſh. Fry the brains and lay them round, and all over the diſh. At grand entertainments this will do for a firſt courſe or remove.

Sheeps Trotters en Gratten.

BOIL them in water, and then put them into a ſtew-pan with a glaſs of white wine, half a pint of broth, as much cullis, a bunch of ſweet herbs, with ſalt, whole pepper, and mace. Stew them by a ſlow fire till the

ſauce

ſauce is reduced, then take out the herbs, and ſerve them upon a grattan.—Sheeps Trotters may be ſerved with a ragout of cucumbers.

SECT. II.

MADE DISHES OF POULTRY, &c.

Turkey a-la-daub.

BONE your turkey, but let it be ſo carefully done as not to ſpoil the look of it, and then ſtuff it with the following forcemeat: Chop ſome oyſters very fine, and mix them with ſome crumbs of bread, pepper, ſalt, ſhalots, and very little thyme, parſley, and butter. Having filled your turkey with this, ſew it up, tie it in a cloth, and boil it white, but be careful not to boil it too much. Serve it up with good oyſter ſauce. Or you may make a rich gravy of the bones, with a piece of veal, mutton, and bacon, ſeaſon with ſalt, pepper, ſhalots, and a little mace. Strain it off through a ſieve; and having before half-boiled your turkey, ſtew it in this gravy juſt half an hour. Having well ſkimmed the gravy, diſh up your turkey in it, after you have thickened it with a few muſhrooms ſtewed white, or ſtewed palates, forcemeat-balls, ſweet-breads, or fried oyſters, and pieces of lemon. Diſh it with the breaſt upwards. You may add a few morels and truffles to your ſauce.

Turkey in a Hurry.

TRUSS a turkey with the legs inward, and flatten it as much as you can: then put it into a ſtew-pan, with melted lard, chopped parſley, ſhalots, muſhrooms, and a little garlick: give it a few turns on the fire, and add the juice of half a lemon to keep it white. Then put it into another ſtew-pan, with ſlices of veal, one ſlice of ham, and melted lard, and every thing as uſed before; adding whole pepper and ſalt: cover it over with ſlices of lard, and ſet it about half an hour over a ſlow fire: then add a glaſs of white wine and a little broth, and finiſh the brazing; ſkim and ſift the ſauce, add a little cullis

cullis to make it rich, reduce it to a good conſiſtence, put the turkey into your diſh, and pour the ſauce over it. Garniſh with lemon.

Fowls a-la-Braze.

TRUSS your fowl as for boiling, with the legs in the body; then lay over it a layer of fat bacon cut in thin ſlices, wrap it round in beet-leaves, then in a caul of veal, and put it into a large ſaucepan with three pints of water, a glaſs of Madeira wine, a bunch of ſweet-herbs, two or three blades of mace, and half a lemon; ſtew it till it is quite tender, then take it up and ſkim off the fat; make your gravy pretty thick with flour and butter, ſtrain it through a hair ſieve, and put to it a pint of oyſters and a tea-cupful of thick cream; keep ſhaking your pan over the fire, and when it has ſimmered a ſhort time, ſerve up your fowl with the bacon, beet-leaves, and caul on, and pour your ſauce hot upon it. Garniſh with barberries and red beet-root.

Fowls forced.

TAKE a large fowl, pick it clean; draw it, cut it down the back, and take the ſkin off the whole; cut the fleſh from the bones, and chop it with half a pint of oyſters, one ounce of beef-marrow, and a little pepper and ſalt. Mix it up with cream; then lay the meat on the bones, draw the ſkin over it, and ſew it up the back. Cut large thin ſlices of bacon, lay them on the breaſt of your fowl, and tie them on with packthread in diamonds. It will take an hour roaſting by a moderate fire. Make a good brown gravy ſauce, pour it into your diſh, take the bacon off, lay in your fowl, and ſerve it up. Garniſh with pickles, muſhrooms, or oyſters.—It is proper for a ſide-diſh at dinner, or top-diſh for ſupper.

Fowls marinaded.

RAISE the ſkin from the breaſt-bone of a large fowl with your finger; then take a veal ſweetbread and cut it ſmall, a few oyſters, a few muſhrooms, an anchovy, ſome pepper, a little nutmeg, ſome lemon-peel, and a little thyme; chop all together ſmall, and mix it with the yolk of an egg, ſtuff it in between the ſkin and the fleſh, but take

take great care you do not break the ſkin; and then put what oyſters you pleaſe in the body of the fowl. Paper the breaſt, and roaſt it. Make good gravy, and garniſh with lemon. You may add a few muſhrooms to the ſauce.

Chickens chiringrate.

FLATTEN the breaſt-bones of your chickens with a rolling-pin, but be careful you do not break the ſkin. Strew ſome flour over them, then fry them in butter of a fine light brown, and drain all the fat out of the pan, but leave the chickens in. Lay a pound of gravy beef, with the ſame quantity of veal cut into thin ſlices, over your chickens, together with a little mace, two or three cloves, ſome whole pepper, an onion, a ſmall bunch of ſweet-herbs, and a piece of carrot. Then pour in a quart of boiling water, cover it cloſe, and let it ſtew a quarter of an hour. Then take out the chickens, and keep them hot: let the gravy boil till it is quite rich and good; then ſtrain it off, and put it into your pan again, with two ſpoonsful of red wine, and a few muſhrooms. Put in your chickens to heat, then take them up, lay them in your diſh, and pour your ſauce over them. Garniſh with lemon, and a few ſlices of cold ham broiled.

Chickens a la braze.

TAKE a couple of fine chickens, lard them, and ſeaſon them with pepper, ſalt, and mace; then put a layer of veal in the bottom of a deep ſtew-pan, with a ſlice or two of bacon, an onion cut in pieces, a piece of carrot, and a layer of beef; then put in the chickens with the breaſts downwards, and a bundle of ſweet-herbs; after that a layer of beef, and put in a quart of broth or water; cover it cloſe, and let it ſtew very gently for an hour. In the mean time get ready a ragoo made thus: Take two veal ſweetbreads, cut them ſmall, and put them into a ſaucepan, with a very little broth or water, a few cocks-combs, truffles, and morels, cut ſmall, with an ox-palate. Stew them all together, and when your chickens are done, take them up, and keep them hot; then ſtrain the liquor they were ſtewed in, ſkim off the fat, and pour it into your ragoo; add a glaſs of red wine, a ſpoonful of catch-

up,

up, and a few muſhrooms; then boil all together with a few artichoke bottoms cut in four, and aſparagus tops. If your ſauce is not thick enough, put in a piece of butter rolled in flour; and when properly done, lay your chickens in the diſh, and pour the ragoo over them. Garniſh with lemon.

Chickens in ſavory Jelly.

TAKE two chickens, and roaſt them. Boil ſome calf's feet to a ſtrong jelly; then take out the feet, and ſkim off the fat; beat up the whites of three eggs, and mix them with half a pint of white wine vinegar, the juice of three lemons, a blade or two of mace, a few pepper-corns, and a little ſalt. Put them to your jelly; and when it has boiled five or ſix minutes, ſtrain it ſeveral times through a jelly-bag till it is very clear. Then put a little in the bottom of a bowl large enough to hold your chickens, and when they are cold, and the jelly ſet, lay them in with their breaſts down. Then fill your bowl quite full with the reſt of your jelly, which you muſt take care to keep from ſetting, ſo that when you pour it into your bowl it will not break. Let it ſtand all night; and the next day put your baſon into warm water, pretty near the top. As ſoon as you find it looſe in the baſon, lay your diſh over it, and turn it out whole.

Chickens and Tongues.

BOIL ſix ſmall chickens very white; then take ſix hogs tongues boiled and peeled, a cauliflower boiled whole in milk and water, and a good deal of ſpinach boiled green. Then lay your cauliflower in the middle, the chickens cloſe all round, and the tongues round them with the roots outwards, and the ſpinach in little heaps between the tongues. Garniſh with ſmall pieces of bacon toaſted, and lay a piece on each of the tongues. This is a good diſh for a large company.

Pullets a la Sainte Menehout.

HAVING truſſed the legs in the body, ſlit them down the back, ſpread them open on a table, take out the

the thigh bones, and beat them with a rolling-pin.—Seaſon them with pepper, ſalt, mace, nutmeg, and ſweet-herbs. Then take a pound and a half of veal, cut it into thin ſlices, and lay it in a ſtew-pan. Cover it cloſe, and ſet it over a ſlow fire, and when it begins to ſtick to the pan, ſtir in a little flour, ſhake it about till it is a little brown, and then pour in as much broth as will ſtew the fowls. Stir them together, and put in a little whole pepper, an onion, and a ſlice of bacon or ham. Then lay in your fowls, cover them cloſe, and when they have ſtewed half an hour, take them out, lay them on the gridiron to brown on the inſide, and then lay them before the fire to do on the outſide. Strew over them the yolk of an egg, and ſome crumbs of bread, and baſte them with a little butter. Let them be of a fine brown, and boil the gravy till there is about enough for ſauce; then ſtrain it, and put into it a few muſh-rooms, with a ſmall piece of butter rolled in flour. Lay the pullets in the diſh, pour the ſauce over them, and garniſh with lemon.

Ducks a-la-Braze.

HAVING dreſſed and ſinged your ducks, lard them quite through with bacon rolled in ſhred parſley, thyme, onions, beaten mace, cloves, pepper, and ſalt. Put in the bottom of a ſtew-pan a few ſlices of fat bacon, the ſame of ham or gammon of bacon, two or three ſlices of veal or beef: lay your ducks in with the breaſt down, and cover them with ſlices, the ſame as put under them; cut in a carrot or two, a turnip, one onion, a head of celery, a blade of mace, four or five cloves, and a little whole pepper. Cover them cloſe down, and let them ſimmer a little over a gentle fire till the breaſts are a light brown; then put in ſome broth or water, cover them as cloſe down again as you can; ſtew them gently two or three hours till enough. Then take ſome parſley, an onion or ſhalot, two anchovies, and a few gerkins or capers; chop them all very fine, put them into a ſtew pan with part of the liquor from the ducks; a little browning, and the juice of half a lemon; boil it up, and cut the ends of the bacon even with the breaſts

of your ducks, lay them on your diſh, pour the ſauce hot upon them, and ſerve them up.

Ducks a-la-mode.

TAKE a couple of fine ducks, cut them into quarters, and fry them in butter till they are of a light brown. Then pour out all the fat, duſt a little flour over them, and put in half a pint of good gravy, a quarter of a pint of red wine, an anchovy, two ſhalots, and a bundle of ſweet-herbs: cover them cloſe, and let them ſtew a quarter of an hour. Take out the herbs, ſkim off the fat, and thicken your ſauce with a bit of butter rolled in flour. Put your ducks into the diſh, ſtrain your ſauce over them, and ſend them to table. Garniſh with lemon or barberries.

Ducks a-la-Francoiſe.

PUT two dozen of roaſted cheſnuts peeled into a pint of rich gravy, with a few leaves of thyme, two ſmall onions, a little whole pepper, and a bit of ginger. Take a fine tame duck, lard it, and half roaſt it, then put it into the gravy, let it ſtew ten minutes, and add a quarter of a pint of red wine. When the duck is enough take it out, boil up the gravy to a proper thickneſs, ſkim it very clean from fat, lay the duck in the diſh, and pour the ſauce over it. Garniſh with lemon.

A Gooſe a-la-mode.

PICK a large fine gooſe clean, ſkin and bone* it nicely, and take off the fat. Then take a dried tongue, and boil and peel it. Take a fowl, and treat it in the ſame manner as the gooſe; ſeaſon it with pepper, ſalt, and beaten mace, and roll it round the tongue. Seaſon the gooſe in the ſame manner, and put both tongue and fowl into the gooſe. Put it into a little pot that will juſt hold

* It may not be amiſs to inform the cook, that the beſt method of boning a gooſe, or fowls of any ſort, is, to begin at the breaſt, and to take out the bones without cutting the back; for without this method, when it is ſewed up, and you come to ſtew it, it generally burſts in the back, whereby the ſhape of it is ſpoiled.

hold it, with two quarts of beef gravy, a bundle of ſweet-herbs, and an onion. Put ſome ſlices of ham, or good bacon, between the fowl and gooſe; then cover it cloſe, and ſtew it over a fire for an hour very ſlowly. Then take up your gooſe, and ſkim off all the fat, ſtrain it, and put in a glaſs of red wine, two ſpoonsful of catchup, a veal ſweet-bread cut ſmall, ſome truffles, muſhrooms, and morels, a piece of butter rolled in flour, and, if wanted, ſome pepper and ſalt. Put the gooſe in again, cover it cloſe, and let it ſtew half an hour longer. Then take it up, pour the ragoo over it and garniſh with lemon. You muſt remember to ſave the bones of the gooſe and fowl, and put them into the gravy when it is firſt ſet on. It will be an improvement if you roll ſome beef marrow between the tongue and the fowl, and between the fowl and the gooſe, as it will make them mellow, and eat the finer.

A Gooſe marinaded.

BONE your gooſe, and ſtuff it with forcemeat made thus: take ten or twelve ſage leaves, two large onions, and two or three large ſharp apples; chop them very fine, and mix with them the crumb of a penny loaf, four ounces of beef marrow, one glaſs of red wine, half a nutmeg grated, pepper, ſalt, and a little lemon-peel ſhred ſmall, and the yolks of four eggs. When you have ſtuffed your gooſe with this, ſew it up, fry it of a light brown, and then put it into a deep ſtew-pan, with two quarts of good gravy. Cover it cloſe, and let it ſtew two hours; then take it out, put it into a diſh, and keep it warm. Skim the fat clean off from the gravy, and put into it a large ſpoonful of lemon-pickle, one of browning, and one of red wine; an anchovy ſhred fine, a little beaten mace, with pepper and ſalt to your palate. Thicken it with flour and butter, diſh up your gooſe, ſtrain the gravy over it, and ſend it to table.

Pigeons Compote.

TRUSS ſix young pigeons in the ſame manner as for boiling, and make a forcemeat for them thus:—Grate the crumb of half a penny loaf, and ſcrape a quar-

ter of a pound of fat bacon, which will anſwer the purpoſe better than ſuet. Chop a little parſley and thyme, two ſhalots, or an onion, ſome lemon-peel, and a little nutmeg grated; ſeaſon them with pepper and ſalt, and mix them up with eggs. Put this forcemeat into the craws of the pigeons, lard them down the breaſt, and fry them brown. Then put them into a ſtew-pan, with ſome good brown gravy, and when they have ſtewed three quarters of an hour, thicken it with a piece of butter rolled in flour. When you ſerve them up, ſtrain your gravy over them, and lay forcemeat balls round them.

French Pupton of Pigeons.

PUT ſavory forcemeat, rolled out like paſte, into a butter-diſh. Then put a layer of very thin ſlices of bacon, ſquab pigeons, ſliced ſweetbread, aſparagus tops, muſhrooms, cocks-combs, a palate boiled tender, and cut into pieces, and the yolks of four eggs boiled hard. Make another forcemeat and lay it over the whole like a pie-cruſt. Then bake it, and when it is enough, turn it into a diſh, and pour in ſome good rich gravy.

Pigeons a-la-braze.

PICK, draw, and truſs ſome large pigeons, then take a ſtew-pan, and lay at the bottom ſome ſlices of bacon, veal, and onions; ſeaſon the pigeons with pepper, ſalt, ſome ſpice beat fine, and ſweet-herbs. Put them into the ſtew-pan, and lay upon them ſome more ſlices of veal and bacon; let them ſtew very gently over a ſtove, and cover them down very cloſe. When they are ſtewed, make a ragoo with veal ſweetbreads, truffles, morels, champignons; the ſweetbreads muſt be blanched and put into a ſtew-pan, with a ladle full of gravy, a little cullis, the truffles, morels, &c. Let them all ſtew together with the pigeons. When they are enough, put them into a diſh, and pour the ragoo over them.

Pigeons au Poiſe.

CUT off the feet of your pigeons, and ſtuff them with forcemeat in the ſhape of a pear; roll them in the yolk of

of an egg, and then in crumbs of bread. Put them into a diſh well buttered, but do not let them touch each other, and ſend them to the oven. When they are enough, lay them in a diſh, and pour in good gravy thickened with the yolk of an egg, or butter rolled in flour; but do not pour your gravy over the pigeons. Garniſh with lemon.—This is a very genteel diſh, and may be improved by the following variation: Lay one pigeon in the middle, the reſt round, and ſtewed ſpinach between, with poached eggs on the ſpinach. Garniſh with notched lemon and orange cut into quarters, and have melted butter in boats.

Fricandeau of Pigeons.

AFTER having larded all the upper part of your pigeons with bacon, ſtew them in the ſame manner as the fricandeau a-la-Bourgeoiſe, page 123.

Pigeons a-la-daub.

PUT a layer of bacon in a large ſauce-pan, then a layer of veal, a layer of coarſe beef, and another little layer of veal, about a pound of beef, and a pound of veal, cut very thin; a piece of carrot, a bundle of ſweet-herbs, an onion, ſome black and white pepper, a blade or two of mace, and four or five cloves. Cover the ſauce-pan cloſe, ſet it over a ſlow fire, and draw it till it is brown, to make the gravy of a fine light brown. Then put a quart of boiling water, and let it ſtew till the gravy is quite rich and good. Strain it off, and ſkim off all the fat. In the mean time, ſtuff the bellies of the pigeons with force-meat, made thus: Take a pound of veal, and a pound of beef ſuet, and beat both fine in a mortar; an equal quantity of crumbs of bread, ſome pepper, ſalt, nutmeg, beaten mace, a little lemon-peel cut ſmall, ſome parſley cut ſmall, and a very little thyme ſtripped. Mix all together with the yolks of two eggs, fill the pigeons with this, and flat the breaſts down. Flour them, and fry them in freſh butter a little brown. Then pour the fat clean out of the pan, and put the gravy to the pigeons. Cover them cloſe, and let them ſtew a quarter of an hour, or till they are quite enough.

Then

Then take them up, lay them in a diſh, and pour in your ſauce. On each pigeon lay a bay leaf, and on each leaf a ſlice of bacon. Garniſh with a lemon notched.

Pigeons a-la-Souffel.

BONE four pigeons, and make a forcemeat as for pigeons compote. Stuff them, and put them into a ſtew-pan with a pint of veal gravy. Stew them half an hour very gently, and then take them out. In the mean time make a veal forcemeat, and wrap it all round them. Rub it over with the yolk of an egg, and fry them of a nice brown in good dripping. Take the gravy they were ſtewed in, ſkim off the fat, thicken with a little butter rolled in flour, the yolk of an egg, and a gill of cream beat up. Seaſon it with pepper and ſalt, mix it all together, and keep it ſtirring one way till it is ſmooth. Strain it into your diſh, and put the pigeons on. Garniſh with plenty of fried parſley.

Pigeons in a Hole.

PICK, draw, and waſh four young pigeons, ſtick their legs in their bellies as you do boiled pigeons, and ſeaſon them with pepper, ſalt, and beaten mace. Put into the belly of each pigeon a lump of butter the ſize of a walnut. Lay your pigeons in a pie-diſh, pour over them a batter made of three eggs, two ſpoonsful of flour, and half a pint of good milk. Bake them in a moderate oven, and ſerve them to table in the ſame diſh.

Jugged Pigeons.

PLUCK and draw ſix pigeons, waſh them clean, and dry them with a cloth; ſeaſon them with beaten mace, white pepper, and ſalt. Put them into a jug with half a pound of butter upon them. Stop up the jug cloſe with a cloth, that no ſteam can get out; then ſet it in a kettle of boiling water, and let it boil an hour and a half. Then take out your pigeons, put the gravy that is come from them into a pan, and add to it a ſpoonful of wine, one of catchup, a ſlice of lemon, half an anchovy chopped, and a bundle of ſweet-herbs. Boil it a little, and then thicken it with a piece of butter rolled in flour; lay

lay your pigeons in the diſh, and ſtrain your gravy over them. Garniſh with parſley, and red cabbage.—This makes a very pretty ſide or corner diſh.

Partridges a-la-braze.

TAKE two brace of partridges, and truſs the legs into the bodies; lard them, and ſeaſon with beaten mace, pepper, and ſalt. Take a ſtew-pan, lay ſlices of bacon at the bottom, then ſlices of beef, and then ſlices of veal, all cut thin, a piece of carrot, an onion cut ſmall, a bundle of ſweet-herbs, and ſome whole pepper. Put in the partridges with their breaſts downwards, lay ſome thin ſlices of beef and veal over them, and ſome parſley ſhred fine. Cover them, and let them ſtew eight or ten minutes over a ſlow fire; then give your pan a ſhake, and pour in a pint of boiling water. Cover it cloſe, and let it ſtew half an hour over a little quicker fire; then take out your birds, keep them hot, pour into the pan a pint of thin gravy, let them boil till there is about half a pint, then ſtrain it off, and ſkim off all the fat. In the mean time have a veal ſweetbread cut ſmall, truffles and morels, cocks-combs, and fowls livers ſtewed in a pint of good gravy half an hour, ſome artichoke-bottoms and aſparagus-tops, both blanched in warm water, and a few muſhrooms. Then add the other gravy to this, and put in your partridges to heat. If it is not thick enough, put in a piece of butter rolled in flour. When thoroughly hot, put in your partridges into the diſh, pour the ſauce over them, and ſerve them to table.

Pheaſants a-la-braze.

COVER the bottom of your ſtew-pan with a layer of beef, a layer of veal, a little piece of bacon, a piece of carrot, an onion ſtuck with cloves, a blade or two of mace, a ſpoonful of pepper, black and white, and a bundle of ſweet-herbs. Having done this, put in your pheaſant, and cover it with a layer of beef and a layer of veal. Set it on the fire for five or ſix minutes, and then pour in two quarts of boiling gravy. Cover it cloſe, and let it ſtew very gently an hour and a half. Then take up your pheaſant, and keep it hot; let the gravy boil till

it is reduced to about a pint, then ſtrain it off, and put it in again. Put in a veal ſweetbread that has been ſtewed with the pheaſant, ſome truffles and morels, livers of fowls, artichoke bottoms, and (if you have them) aſparagus-tops. Let theſe ſimmer in the gravy about five or ſix minutes, and then add two ſpoonsful of catchup, two of red wine, a ſpoonful of browning, and a little piece of butter rolled in flour. Shake all together, then put in your pheaſant, with a few muſhrooms, and let them ſtew about five or ſix minutes more. Then take up your pheaſant, pour the ragoo over it, and lay forcemeat-balls round. Garniſh with lemon.

Snipes, or Woodcocks, in ſurtout.

TAKE ſome forcemeat made of veal, as much beef-ſuet chopped and beat in a mortar, with an equal quantity of crumbs of bread; mix in a little beaten mace, pepper and ſalt, ſome parſley, a few ſweet-herbs, and the yolk of an egg. Lay ſome of this meat round the diſh, and then put in the ſnipes, being firſt drawn and half-roaſted. Take care of the trail, chop it, and ſcatter it all over the diſh. Take ſome good gravy, according to the bigneſs of your ſurtout, ſome truffles and morels, a few muſhrooms, a ſweetbread cut into pieces, and artichoke bottoms cut ſmall. Let all ſtew together, ſhake them, and take the yolks of two or three eggs, beat them up with a ſpoonful or two of white wine, and ſtir all together one way. When it is thick, take it off, let it cool, and pour it into the ſurtout. Put in the yolks of a few hard eggs here and there, ſeaſon with beaten mace, pepper and ſalt, to your taſte; cover it with the forcemeat all over, then rub on the yolks of eggs to colour it, and ſend it to the oven. Half an hour will do it ſufficiently.

Snipes, with Purſlain Leaves.

DRAW your ſnipes, and make a forcemeat for the inſide, but preſerve your ropes for your ſauce; ſpit them acroſs upon a lark-ſpit, covered with bacon and paper, and roaſt them gently. For ſauce, you muſt take ſome prime thick leaves of purſlain, blanch them well in water, put them into a ladle of cullis and gravy, a bit of ſhalot, pepper,

pepper, ſalt, nutmeg, and parſley, and ſtew all together for half an hour gently. Have the ropes ready blanched and put in. Diſh up your ſnipes upon thin ſlices of bread fried, ſqueeze the juice of an orange into your ſauce, and ſerve them up.

Larks a-la-Francoiſe.

TRUSS your larks with the legs acroſs, and put a ſage-leaf over the breaſts. Put them on a long thin ſkewer; and between every lark put a bit of thin bacon. Then tie the ſkewer to a ſpit, and roaſt them before a clear briſk fire; baſte them with butter, and ſtrew over them ſome crumbs of bread mixed with flour. Fry ſome crumbs of bread of a fine brown in butter. Lay the larks round the diſh, and the bread-crumbs in the middle.

Florendine Hares.

LET your hare be a full grown one, and let it hang up four or five days before you caſe it. Leave on the ears, but take out all the bones, except thoſe of the head, which muſt be left entire. Lay your hare on the table, and put into it the following forcemeat: Take the crumb of a penny loaf, the liver ſhred fine, half a pound of fat bacon ſcraped, a glaſs of red wine, an anchovy, two eggs, a little winter ſavory, ſome ſweet-marjoram, thyme, and a little pepper, ſalt, and nutmeg. Having put this into the belly, roll it up to the head, and faſten it with packthread, as you would a collar of veal. Wrap it in a cloth, and boil it an hour and a half, in a ſaucepan, covered, with two quarts of water. As ſoon as the liquor is reduced to about a quart, put in a pint of red wine, a ſpoonful of lemon-pickle, one of catchup, and the ſame of browning. Then ſtew it till it is reduced to a pint, and thicken it with butter rolled in flour. Lay round your hare a few morels, and four ſlices of forcemeat boiled in a caul of a leg of veal. When you diſh it up, draw the jaw-bones, and ſtick them in the ſockets of the eyes. Let the ears lie back on the roll, and ſtick a ſprig of myrtle in the mouth. Strain your ſauce over it, and garniſh with barberries and parſley.

Florendine Rabbits.

SKIN three young rabbits, but leave on the ears, and waſh and dry them with a cloth. Take out the bones as carefully as you can, but leave the head whole, and proceed in the ſame manner as before directed for the hare. Have ready a white ſauce made of veal gravy, a little anchovy, and the juice of half a lemon, or a teaſpoonful of lemon-pickle. Strain it, and then put in a quarter of a pound of butter rolled in flour, ſo as to make the ſauce pretty thick. Beat up the yolk of an egg, put to it ſome thick cream, nutmeg, and ſalt, and mix it with the gravy. Let it ſimmer a little over the fire, but not boil, then pour it over your rabbits, and ſerve them up. Garniſh with lemon and barberries.

Jugged Hare.

CUT your hare into ſmall pieces, and lard them here and there with little ſlips of bacon, ſeaſon them with pepper and ſalt, and put them into an earthen jug, with a blade or two of mace, an onion ſtuck with cloves, and a bunch of ſweet-herbs. Cover the jug cloſe, that nothing may get in; ſet it in a pot of boiling water, and three hours will do it. Then turn it into the diſh, take out the onion and ſweet-herbs, and ſend it hot to table.

Rabbits ſurpriſed.

TAKE two young rabbits, ſkewer them, and put the ſame kind of pudding into them as for roaſted rabbits. When they are roaſted, take off the meat clean from the bones; but leave the bones whole. Chop the meat very fine, with a little ſhred parſley, ſome lemon-peel, an ounce of beef marrow, a ſpoonful of cream, and a little ſalt. Beat up the yolks of two eggs boiled hard, and a ſmall piece of butter, in a marble mortar: then mix all together, and put it into a ſtew-pan. Having ſtewed it five minutes, lay it on the rabbits, where you took the meat off, and put it cloſe down with your hand, to make them appear like whole rabbits. Then with a ſalamander brown them all over. Pour a good brown gravy, made as thick as cream, into the diſh, and ſtick a bunch of

of myrtle in their mouths. Send them up to table, with their livers boiled and frothed.

Rabbits in Caſſerole.

CUT your rabbits into quarters, and then lard them or not, juſt as you pleaſe. Shake ſome flour over them, and fry them in lard or butter. Then put them into an earthen pipkin, with a quart of good broth, a glaſs of white wine, a little pepper and ſalt, a bunch of ſweet-herbs, and a ſmall piece of butter rolled in flour. Cover them cloſe, and let them ſtew half an hour; then diſh them up, and pour the ſauce over them. Garniſh with Seville oranges cut into thin ſlices, and notched.

Maccaroni.

BROIL four ounces of maccaroni till it is quite tender, then lay it on a ſieve to drain, and put it into a ſtew-pan, with about a gill of cream, and a piece of butter rolled in flour. Boil it five minutes, pour it on a plate. Lay Parmaſan cheeſe toaſted all over it, and ſend it up in a water-plate.

Amulets.

TAKE ſix eggs, beat them up as fine as you can, ſtrain them through a hair ſieve, and put them into a frying-pan, in which muſt be a quarter of a pound of hot butter. Throw in a little ham ſcraped fine, with ſhred parſley, and ſeaſon them with pepper, ſalt and nutmeg. Fry it brown on the under ſide, and lay it on your diſh, but do not turn it. Hold a hot ſalamander over it for half a minute, to take off the raw look of the eggs. Stick curled parſley in it, and ſerve it up.

Amulet of Aſparagus.

BEAT up ſix eggs with cream, boil ſome of the largeſt and fineſt aſparagus, and, when boiled, cut off all the green in ſmall pieces. Mix them with the eggs, and put in ſome pepper and ſalt. Make a ſlice of butter hot in the pan, put them in, and ſerve them up on buttered toaſt.

Oyſter Loaves.

MAKE a hole in the top of ſome little round loaves, and take out all the crumb. Put ſome oyſters into a

ſtew-pan, with the oyſter liquor, and the crumbs that were taken out of the loaves, and a large piece of butter; ſtew them together five or ſix minutes, then put in a ſpoonful of good cream, and fill your loaves. Lay a bit of cruſt carefully on the top of each, and put them in the oven to criſp.

Muſhroom Loaves.

TAKE ſome ſmall buttons, and waſh them as for pickling. Boil them a few minutes in a little water, and put to them two large ſpoonsful of cream, with a bit of butter rolled in flour, and a little ſalt and pepper. Boil theſe up, then fill your loaves, and do them in the ſame manner as directed in the preceding article.

Eggs en Surtout.

BOIL half a pound of bacon cut into thin ſlices, and fry ſome bits of bread in butter; put three ſpoonsful of cullis into your diſh, garniſh the rim with fried bread, break ſome eggs into the middle, cover them with the raſhers of bacon, and do them over a ſlow fire.

Eggs and Brocoli.

BOIL your brocoli tender, obſerving to ſave a large bunch for the middle, and ſix or eight little thick ſprigs to ſtick round. Toaſt a bit of bread as large as you would have it for your diſh or butter plate. Butter ſome eggs thus:—Take ſix eggs, or as many as you have occaſion for, beat them well, put them into a ſauce-pan, with a good piece of butter and a little ſalt; keep beating them with a ſpoon till they are thick enough, and then pour them on the toaſt. Set the largeſt bunch of brocoli in the middle, and the other little pieces round and about. Garniſh the diſh with little ſprigs of brocoli. This is a pretty ſide diſh, or corner-plate.

Spinach and Eggs.

PICK and waſh your ſpinach very clean in ſeveral waters, then put it into a ſauce-pan with a little ſalt; cover it cloſe, and ſhake the pan often. When it is juſt tender, and whilſt it is green, throw it into a ſieve to drain

drain, and then lay it in your diſh. Have ready a ſtew-pan of water boiling, and break as many eggs into cups as you would poach. When the water boils, put in the eggs, have an egg ſlice ready to take them out with, lay them on the ſpinach, and ſerve them up with melted butter in a cup. Garniſh with orange cut into quarters.

To make Ramequins.

PUT a bit of Parmaſan cheeſe into a ſtew-pan, bruiſing it with a quarter of a pound of freſh butter, a gill of water, very little ſalt, and an anchovy cut ſmall; boil the whole together, and put in as much flour as the ſauce will ſuck up; keep it over the fire till it forms a thick paſte, then put it into a ſtew-pan with the yolks of a dozen eggs, and beat up the whites quite ſtiff till they will bear an egg, then mix the whites with the reſt. Drop them into ſquare paper caſes. If well made, the ramequins will be light and of a fine colour.

CHAP. XIII.

VEGETABLES AND ROOTS.

IN dreſſing theſe articles, the greateſt attention muſt be paid to cleanlineſs. They are, particularly at ſome times of the year, ſubject to duſt, dirt, and inſects, ſo that if they are not properly cleanſed, they will be unſatisfactory to thoſe for whom they are provided, and diſreputable to the cook. To avoid this, be careful firſt to pick off all the outſide leaves, then waſh them well in ſeveral waters, and let them lay ſome time in a pan of clean water before you dreſs them. Be ſure your ſaucepan is thoroughly clean, and boil them by themſelves in plenty of water. They ſhould always be brought criſp to table, which will be effected by being careful not to boil them too much. Such are the general obſervations neceſſary to be attended to in dreſſing of Vegetables and Roots. We ſhall now proceed to particulars, beginning with

Aſparagus.

Aſparagus.

SCRAPE all the ſtalks very carefully till they look white, then cut them all even alike, and throw them into a pan of clean water, and have ready a ſtew-pan with water boiling. Put ſome ſalt in, and tie the aſparagus in little bunches, put them in, and when they are a little tender, take them up. If you boil them too much, they will loſe both their colour and taſte. Cut the round off a ſmall loaf, about half an inch thick, and toaſt it brown on both ſides: then dip it into the liquor the aſparagus was boiled in, and lay it in your diſh. Pour a little melted butter over your toaſt, then lay your aſparagus on the toaſt all round your diſh, with the heads inwards, and ſend it to table, with melted butter in a baſon. Some pour melted butter over them, but this is injudicious, as it makes the handling them very diſagreeable.

Artichokes.

TWIST off the ſtalks, then put them into cold water, and waſh them well. When the water boils, put them in with the tops downwards, that all the duſt and ſand may boil out. About an hour and a half, or two hours will do them. Serve them up with melted butter in cups.

Brocoli.

CAREFULLY ſtrip off all the little branches till you come to the top one, and then with a knife peel off the hard outſide ſkin that is on the ſtalks and little branches, and throw them into water. Have ready a ſtew-pan of water, throw in a little ſalt, and when it boils, put in your brocoli. When the ſtalks are tender, it is enough. Put in a piece of toaſted bread, ſoaked in the water the brocoli was boiled in, at the bottom of your diſh, and put your brocoli on the top of it, as you do aſparagus. Send them up to table laid in bunches, with butter in a boat.

Cauliflowers.

TAKE off all the green part, then cut the flower into four parts, and lay them in water for an hour. Then have

have ſome milk and water boiling, put in the cauliflowers, and be ſure to ſkim the ſaucepan well. When the ſtalks feel tender, take up the flowers carefully, and put them in a cullender to drain. Then put a ſpoonful of water into a clean ſtew-pan, with a little duſt of flour, about a quarter of a pound of butter, a little pepper and ſalt, and ſhake it round till the butter is melted, and the whole well mixed together. Then take half the cauliflower, and cut it as you would for pickling. Lay it into the ſtew-pan, turn it, and ſhake the pan round for about ten minutes, which will be a ſufficient time to do it properly. Lay the ſtewed in the middle of your plate, the boiled round it, and pour over it the butter in which the one half was ſtewed. This is a delicate mode of dreſſing cauliflowers; but the uſual way is as follows: Cut the ſtalks off, leave a little green on, and boil them in ſpring water and ſalt for about fifteen minutes. Then take them out, drain them, and ſend them whole to table, with melted butter in a ſauce-boat.

Green Peas.

LET your peas be ſhelled as ſhort a time as you can before they are dreſſed, as otherwiſe they will loſe a great part of their ſweetneſs. Put them into boiling water, with a little ſalt and a lump of loaf ſugar, and when they begin to dent in the middle, they are enough. Put them into a ſieve, drain the water clear from them, and pour them into your diſh. Put in them a good lump of butter, and ſtir them about with a ſpoon till it is thoroughly melted. Mix with them likewiſe a little pepper and ſalt. Boil a ſmall bunch of mint by itſelf, chop it fine, and lay it in lumps round the edge of your diſh. Melted butter is ſometimes preferred to mixing it with the peas.

Windſor Beans.

THESE muſt be boiled in plenty of water, with a good quantity of ſalt in it, and when they feel tender, are enough. Boil and chop ſome parſley, put it into good melted butter, and ſerve them up with boiled bacon and the butter and parſley, in a boat. Remember

never to boil them with bacon, as that will greatly diſcolour them.

Kidney Beans.

FIRST carefully ſtring them, then ſlit them down the middle, and cut them acroſs. Put them into ſalt and water, and when the water boils in your ſaucepan, put them in with a little ſalt. They will be ſoon done, which may be known by their feeling tender. Drain the water clear from them, lay them in a plate, and ſend them up with butter in a ſauce-boat.

Spinach.

BE careful to pick it exceeding clean, then waſh it in five or ſix waters, put it into a ſaucepan that will juſt hold it, without water, throw a little ſalt over it, and cover it cloſe. Put your ſaucepan on a clear quick fire, and when you find the ſpinach ſhrunk and fallen to the bottom, and the liquor that comes out boils up, it is done. Then put it into a clean ſieve to drain, and juſt give it a gentle ſqueeze. Lay it on a plate, and ſend it to table, with melted butter in a boat.

Cabbages.

AFTER you have taken off the outer leaves, and well waſhed them, quarter them, and boil them in plenty of water, with a handful of ſalt. When they are tender, drain them on a ſieve, but do not preſs them. Savoys and greens muſt be boiled in the ſame manner, but always by themſelves, by which means they will eat criſp, and be of a good colour.

Turnips.

THESE may be boiled in the ſame pot with your meat, and, indeed, will eat beſt if ſo done. When they are enough, take them out, put them into a pan, maſh them with butter, and a little ſalt, and in that ſtate ſend them to table.

Another method of boiling turnips, is thus: When you have pared them, cut them into little ſquare pieces, then put them into a ſaucepan, and juſt cover them with water. As ſoon as they are enough, take them off the fire,

fire, and put them into a ſieve to drain. Then put them into a ſaucepan, with a good piece of butter, ſtir them over the fire a few minutes, put them into your diſh, and ſerve them up.

Carrots.

SCRAPE your carrots very clean, put them into the pot, and when they are enough, take them out, and rub them in a clean cloth. Then ſlice them into a plate, and pour ſome melted butter over them. If they are young, half an hour will ſufficiently boil them.

Parſnips.

THESE muſt be boiled in plenty of water, and when they are ſoft, which you may know by running a fork into them, take them up. Scrape them all fine with a knife, throw away all the ſticky part, and ſend them to table, with melted butter in a ſauce-boat.

Potatoes.

THESE muſt be boiled in ſo ſmall a quantity of water as will be juſt ſufficient to keep the ſaucepan from burning. Keep them cloſe covered, and as ſoon as the ſkins begin to crack, they are enough. Having drained out all the water, let them remain in the ſaucepan covered for two or three minutes; then peel them, lay them in a plate, and pour ſome melted butter over them. Or when you have peeled them, you may do thus: lay them on a gridiron till they are of a fine brown, and then ſend them to table.

Potatoes ſcolloped.

HAVING boiled your potatoes, beat them fine in a bowl, with ſome cream, a large piece of butter, and a little ſalt. Put them into ſcollop-ſhells, make them ſmooth on the top, ſcore them with a knife, and lay thin ſlices of butter on the tops of them. Then put them into a Dutch oven to brown before the fire.—— This makes a pretty diſh for a light ſupper.

Hops.

THEY are to be boiled in water, with a little ſalt, and eat as a ſallad, with ſalt, pepper, oil, and vinegar.

CHAP. XIV.

PUDDINGS.

IN this degree of cookery ſome previous and general obſervations are neceſſary; the moſt material of which are, firſt, that your cloth be thoroughly clean, and before you put your pudding into it, dip it into boiling water, ſtrew ſome flour over it, and then give it a ſhake. If it is a bread pudding, tie it looſe; but if a batter pudding, cloſe; and never put your pudding in till the water boils. All bread and cuſtard puddings that are baked require time and a moderate oven; but batter and rice puddings a quick oven. Before you put your pudding into the diſh for baking, be careful always to moiſten the bottom and ſides with butter.

SECT. I.

BOILED PUDDINGS.

Bread Pudding.

TAKE the crumb of a penny loaf, cut it into very thin ſlices, put it into a quart of milk, and ſet it over a chaffing-diſh of coals till the bread has ſoaked up all the milk. Then put in a piece of butter, ſtir it round, and let it ſtand till it is cold; or you may boil your milk, and pour it over the bread, and cover it up cloſe, which will equally anſwer the ſame purpoſe. Then take the yolks of ſix eggs, the whites of three, and beat them up with a little roſe-water and nutmeg, and a little ſalt and ſugar. Mix all well together, and put it into your cloth, tie it looſe to give it room to ſwell, and boil it an hour. When done, put it into your diſh, pour melted butter over, and ſerve it to table.

Another, but more expenſive, way of making a bread-pudding is this; cut thin all the crumb of a ſtale penny loaf, and put it into a quart of cream, ſet it over a ſlow fire, 'till it is ſcalding hot, and then let it ſtand 'till it is cold. Beat up the bread and the cream well together, and

and grate in ſome nutmeg. Take twelve bitter almonds, boil them in two ſpoonsful of water, pour the water to the cream, ſtir it in with a little ſalt, and ſweeten it to your taſte. Blanch the almonds in a mortar, with two ſpoonsful of roſe or orange flower water, 'till they are a fine paſte; then mix them by degrees with the cream. Take the yolks of eight eggs, and the whites of four, beat them up well, put them into the cream likewiſe, and mix the whole well together. Dip your cloth into warm water, and flour it well, before you put in the pudding; tie it looſe, and let it boil an hour. Take care the water boils when you put it in, and that it keeps ſo all the time. When it is enough, turn it into your diſh. Melt ſome butter, and put in it two or three ſpoonsful of white wine or ſack; give it a boil, and pour it over your pudding. Then ſtrew a good deal of fine ſugar over your pudding and diſh, and ſend it hot to table. Inſtead of a cloth, you may boil it in a bowl or baſon, which is indeed the better way of the two. In this caſe, when it is enough, take it up in the baſon, and let it ſtand a minute or two to cool; then untie the ſtring, wrap the cloth round the baſon, lay your diſh over it, and turn the pudding out; then take off the baſon and cloth with great care, otherwiſe a light pudding will be ſubject to break in turning out.

Batter Pudding.

TAKE a quart of milk, beat up the yolks of ſix eggs, and the whites of three, and mix them with a quarter of a pint of milk. Then take ſix ſpoonsful of flour, a tea-ſpoonful of ſalt, and one of ginger. Put to theſe the remainder of the milk, mix all well together, put it into your cloth, and boil it an hour and a quarter. Pour melted butter over it when you ſerve it up.

A batter pudding may be made without eggs, in which caſe proceed thus: take a quart of milk, mix ſix ſpoonsful of flour with a little of the milk firſt, a tea ſpoonful of ſalt, two of beaten ginger, and two of the tincture of ſaffron. Then mix all together, and boil it an hour.

Cuſtard Pudding.

PUT a piece of cinnamon into a pint of thick cream, boil it, and add a quarter of a pound of ſugar. When cold, put in the yolks of five eggs well beaten: ſtir this over the fire till it is pretty thick, but be careful it does not boil. When quite cold, butter a cloth well, duſt it with flour, tie the cuſtard in it very cloſe, and boil it three quarters of an hour. When you take it up put it into a baſon to cool a little; untie the cloth, lay the diſh on the baſon, and turn it carefully out. Grate over it a little ſugar, and ſerve it up with melted butter and a little wine in a boat.

Quaking Pudding.

TAKE a quart of cream, boil it, and let it ſtand till almoſt cold; then beat up four eggs very fine, with a ſpoonful and a half of flour: mix them well with your cream: add ſugar and nutmeg to your palate. Tie it cloſe up in a cloth well buttered. Let it boil an hour, and then turn it carefully out. Pour over it melted butter.

Sago Pudding.

BOIL two ounces of ſago in a pint of milk till tender. When cold, add five eggs, two Naples biſcuits, a little brandy, and ſugar to the taſte. Boil it in a baſon, and ſerve it up with melted butter, and a little wine and ſugar.

Marrow Pudding.

GRATE a penny loaf with crumbs, and pour on them a pint of boiling hot cream. Cut a pound of beef marrow very thin, beat up four eggs well, and then add a glaſs of brandy, with ſugar and nutmeg to your taſte. Mix them all well together, and boil it three quarters of an hour. Cut two ounces of citron into very thin bits, and when you diſh up your pudding, ſtick them all over it.

Biſcuit Pudding.

POUR a pint of boiling milk or cream over three penny Naples biſcuits grated, and cover it cloſe. When cold, add the yolks of four eggs, the whites of two, ſome nutmeg, a little brandy, half a ſpoonful of flour, and ſome ſugar.

ſugar. Boil it an hour in a china baſon, and ſerve it up with melted butter, wine, and ſugar.

Almond Pudding.

TAKE a pound of ſweet almonds, and beat them as fine as poſſible, with three ſpoonsful of roſe water, and a gill of ſack or white wine. Mix in half a pound of freſh butter melted, with five yolks of eggs, and two whites, a quart of cream, a quarter of a pound of ſugar, half a nutmeg grated, one ſpoonful of flour, and three ſpoonsful of crumbs of bread. Mix all well together, and boil it.—Half an hour will do it.

Tanſey Pudding.

PUT as much boiling cream to four Naples biſcuits grated as will wet them, beat them with the yolks of four eggs. Have ready a few chopped tanſey-leaves, with as much ſpinach as will make it pretty green. Be careful not to put too much tanſey in, becauſe it will make it bitter. Mix all together when the cream is cold, with a little ſugar, and ſet it over a ſlow fire till it grows thick, then take it off, and, when cold, put it in a cloth, well buttered and floured; tie it up cloſe, and let it boil three quarters of an hour; take it up in a baſon, and let it ſtand one quarter, then turn it carefully out, and put white wine ſauce round it.

Or you may do it thus:

TAKE a quarter of a pound of almonds, blanch them, and beat them very fine with roſe water; ſlice a French roll very thin, put in a pint of cream boiling hot; beat four eggs very well, and mix with the eggs when beaten, a little ſugar and grated nutmeg, a glaſs of brandy, a little juice of tanſey, and the juice of ſpinach to make it green. Put all the ingredients into a ſtew-pan, with a quarter of a pound of butter, and give it a gentle boil. You may either put it into a cloth and boil it, or bake it in a diſh.

Herb Pudding.

STEEP a quart of gritts in warm water half an hour, and then cut a pound of hog's lard into little bits. Take

of

of ſpinach, beets, parſley, and leeks, a handful of each; three large onions chopped ſmall, and three ſage leaves cut very fine. Put in a little ſalt, mix all well together, and tie it cloſe. It will require to be taken up while boiling, in order to looſen the ſtring.

Spinach Pudding.

PICK and waſh clean a quarter of a peck of ſpinach, put it into a ſaucepan with a little ſalt, cover it cloſe, and when it is boiled juſt tender, throw it into a ſieve to drain. Then chop it with a knife, beat up ſix eggs, and mix with it half a pint of cream, and a ſtale roll grated fine, a little nutmeg, and a quarter of a pound of melted butter. Stir all well together, put it into the ſaucepan in which you boiled the ſpinach, and keep ſtirring it all the time till it begins to thicken. Then wet and flour your cloth well, tie it up, and boil it an hour. When done, turn it into your diſh, pour melted butter over it, with the juice of Seville orange, and ſtrew on a little grated ſugar.

Cream Pudding.

BOIL a quart of cream with a blade of mace, and half a nutmeg grated, and then let it ſtand to cool. Beat up eight eggs, and three whites, and ſtrain them well. Mix a ſpoonful of flour with them, a quarter of a pound of almonds blanched and beat very fine, with a ſpoonful of orange-flower or roſe water. Then by degrees, mix in the cream, and ſtir all well together.—Take a thick cloth, wet and flour it well, pour in your mixture, tie it cloſe, and boil it half an hour. Let the water boil faſt all the time, and, when done, turn it in your diſh, pour melted butter over it, with a little wine or ſack, and ſtrew on the top fine ſugar grated.

Hunting Pudding.

MIX eight eggs beat up fine with a pint of good cream, and a pound of flour. Beat them well together, and put to them a pound of beef ſuet finely chopped, a pound of currants well cleaned, half a pound of jar-raiſins ſtoned and chopped ſmall, two ounces of candied orange cut

cut ſmall, the ſame of candied citron, a quarter of a pound of powdered ſugar, and a large nutmeg grated. Mix all together with half a gill of brandy, put it into a cloth, and boil it for four hours. Be ſure to put it in when the water boils, and keep it boiling all the time. When done, turn it into a diſh, and ſtrew over it powdered ſugar.

Steak Pudding.

MAKE a good cruſt, with flour and ſuet ſhred fine, and mix it up with cold water; ſeaſon it with a little ſalt, and make it pretty ſtiff. Take either beef or mutton ſteaks, well ſeaſon them with pepper and ſalt, and make it up as you would an apple pudding; tie it in a cloth, and put it in when the water boils. If a ſmall pudding, it will take three hours; if a large one five hours.

Calf's-Foot Pudding.

MINCE very fine a pound of calves feet, firſt taking out the fat and brown. Then take a pound and a half of ſuet, pick off all the ſkin, and ſhred it ſmall. Take ſix eggs, all the yolks, and but half the whites, and beat them well. Then take the crumb of a half-penny roll grated, a pound of currants clean picked and waſhed, and rubbed in a cloth, as much milk as will moiſten it with the eggs, a handful of flour, and a little ſalt, nutmeg, and ſugar, to ſeaſon it to your taſte. Boil it four hours; then take it up, lay it in your diſh, and pour melted butter over it. If you put white wine and ſugar into the butter it will be a pleaſing addition.

Prune Pudding.

TAKE a few ſpoonsful from a quart of milk, and beat in it ſix yolks of eggs and three whites, four ſpoonsful of flour, a little ſalt, and two ſpoonsful of beaten ginger. Then by degrees mix in the reſt of the milk, and a pound of prunes. Tie it up in a cloth, boil it an hour, and pour over it melted butter. Damſons done in the ſame manner are equally good.

Plumb Pudding.

CUT a pound of ſuet into ſmall pieces, but not too fine, a pound of currants waſhed clean, a pound of raiſins ſtoned, eight yolks of eggs, and four whites, half a nutmeg grated, a tea-ſpoonful of beaten ginger, a pound of flour, and a pint of milk. Beat the eggs firſt, then put to them half the milk, and beat them together; and, by degrees, ſtir in the flour, then the ſuet, ſpice and fruit, and as much milk as will mix it well together, very thick. It will take four hours boiling. When done, turn it into your diſh, and ſtrew over it grated ſugar.

Haſty Pudding.

PUT four bay-leaves into a quart of milk, and ſet it on the fire to boil. Then beat up the yolks of two eggs with a little ſalt. Take two or three ſpoonsful of milk, and beat up with your eggs, take out the bay-leaves, and ſtir up the remainder of the milk. Then with a wooden ſpoon in one hand, and flour in the other, ſtir it in till it is of a good thickneſs, but not too thick. Let it boil, and keep it ſtirring; then pour it into a diſh, and ſtick pieces of butter in different places. Remember, before you ſtir in the flour to take out the bay-leaves.

Oatmeal Pudding.

TAKE a pint of whole oatmeal, and ſteep it in a quart of boiled milk over night. In the morning take half a pound of beef ſuet ſhred fine, and mix with the oatmeal and milk; then add to them ſome grated nutmeg and a little ſalt, with three eggs beat up, a quarter of a pound of currants, the ſame quantity of raiſins, and as much ſugar as will ſweeten it. Stir the whole well together, tie it pretty cloſe, and boil it two hours. When done turn it into your diſh, and pour over it melted butter.

Suet Pudding.

TAKE ſix ſpoonsful of flour, a pound of ſuet ſhred ſmall, four eggs, a ſpoonful of beaten ginger, a tea-ſpoonful of ſalt, and a quart of milk. Mix the eggs and

and flour with a pint of the milk very thick, and with the ſeaſoning mix in the reſt of the milk with the ſuet. Let your batter be pretty thick, and boil it two hours.

Veal Suet Pudding.

TAKE a three-penny loaf, and cut the crumb of it into ſlices. Boil and pour two quarts of milk on the bread, and then put to it one pound of veal ſuet melted down. Add to theſe one pound of currants, and ſugar to the taſte, half a nutmeg, and ſix eggs well mixed together. This pudding may be either boiled or baked; if the latter, be careful to well butter the inſide of your diſh.

Cabbage Pudding.

TAKE one pound of beef ſuet, and as much of the lean part of a leg of veal. Then take a little cabbage well waſhed, and ſcald it. Bruiſe the ſuet, veal, and cabbage together in a marble mortar, and ſeaſon it with mace, nutmeg, ginger, a little pepper and ſalt, and put in ſome green gooſeberries, grapes or barberries. Mix them all well with the yolk of four or five eggs well beaten. Wrap all up together in a green cabbage-leaf, and tie it in a cloth. It will take about an hour boiling.

A Spoonful Pudding.

TAKE a ſpoonful of flour, a ſpoonful of cream, or milk, an egg, a little nutmeg, ginger, and ſalt. Mix all together, and boil it in a little wooden diſh half an hour. If you think proper you may add a few currants.

White Puddings in Skins.

BOIL half a pound of rice in milk till it is ſoft, having firſt waſhed the rice well in warm water. Put it into a ſieve to drain, and beat half a pound of Jordan almonds very fine with ſome roſe-water. Waſh and dry a pound of currants, cut in ſmall bits a pound of hog's lard, beat up ſix eggs well, half a pound of ſugar, a large nutmeg grated, a ſtick of cinnamon, a little mace, and a little ſalt. Mix them well together, fill your ſkins, and boil them.

Apple Pudding.

HAVING made a puff-paſte, roll it near half an inch thick, and fill the cruſt with apples pared and cored.—Grate in a little lemon-peel, and, in the winter, a little lemon-juice (as it quickens the apples) put in ſome ſugar, cloſe the cruſt, and tie it in a cloth. A ſmall pudding will take two hours boiling, and a large one three or four.

Apple Dumplings.

WHEN you have pared your apples, take out the core with the apple-corer, and fill up the hole with quince, orange-marmalade, or ſugar, as may beſt ſuit you. Then take a piece of paſte, make a hole in it, lay in your apples, put another piece of paſte in the ſame form over it, and cloſe it up round the ſide of the apple. Put them into boiling water, and about three quarters of an hour will do them. Serve them up with melted butter poured over them.

Suet Dumplins.

TAKE a pint of milk, four eggs, a pound of ſuet, a little ſalt and nutmeg, two tea-ſpoonsful of ginger, and ſuch a quantity of flour, as will make it into a light paſte. When the water boils, make the paſte into dumplins, and roll them in a little flour. Then put them into the water, and move them gently, to prevent their ſticking. A little more than half an hour will boil them.

Raſberry Dumplins.

MAKE a good puff paſte and roll it. Spread over it raſberry jam, roll it into dumplins, and boil them an hour. Pour melted butter into the diſh, and ſtrew over them grated ſugar.

Yeaſt Dumplins.

MAKE a light dough with flour, water, yeaſt, and ſalt, as for bread, cover it with a cloth, and ſet it before the fire for half an hour. Then have a ſaucepan of water on the fire, and when it boils take the dough, and make it into round balls, as big as a large hen's-egg. Then flatten

flatten them with your hand, put them into the boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot or ſaucepan, as in that caſe they will then be heavy, and be ſure to keep the water boiling all the time. When they are enough take them up, and lay them in your diſh, with melted butter in a boat.

Norfolk Dumplins.

TAKE half a pint of milk, two eggs, a little ſalt, and make them into a good thick batter with flour. Have ready a clean ſaucepan of water boiling, and drop your batter into it, and two or three minutes will boil them; but be particularly careful that the water boils faſt when you put the batter in. Then throw them into a ſieve to drain, turn them into a diſh, and ſtir a lump of freſh butter into them.

Hard Dumplins.

MAKE ſome flour and water, with a little ſalt, into a ſort of paſte. Roll them in balls in a little flour, throw them into boiling water, and half an hour will boil them. They are beſt boiled with a good piece of beef.

Potatoe Pudding.

BOIL half a pound of potatoes till they are ſoft, then peel them, maſh them with the back of a ſpoon, and rub them through a ſieve to have them fine and ſmooth.—Then take half a pound of freſh butter melted, half a pound of fine ſugar, and beat them well together till they are quite ſmooth. Beat up ſix eggs, whites as well as yolks, and ſtir them in with a glaſs of ſack or brandy. Pour it into your cloth, tie it up, and about half an hour will do it. When you take it out, melt ſome butter, put into it a glaſs of wine ſweetened with ſugar, and pour it over your pudding.

Black Puddings.

BEFORE you kill a hog, get a peck of gritts, boil them half an hour in water, then drain them, and put them in a clean tub, or large pan. Then kill your hog, ſave two quarts of the blood, and keep ſtirring it till it

is quite cold; then mix it with your gritts, and ſtir them well together. Seaſon with a large ſpoonful of ſalt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each; dry it, beat it well, and mix in. Take a little winter ſavory, ſweet-marjoram, and thyme, penny-royal ſtripped of the ſtalks and chopped very fine; juſt enough to ſeaſon them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut it into dice, ſcrape, and waſh the guts very clean, then tie one end, and begin to fill them; mix in the fat as you fill them, be ſure to put in a good deal of fat, fill the ſkins three parts full, tie the other end, and make your pudding what length you pleaſe; prick them with a pin, and put them in a kettle of boiling water. Boil them very ſoftly an hour, then take them out, and lay them on clean ſtraw.

SECT. II.

BAKED PUDDINGS.

Vermicelli Pudding.

TAKE four ounces of vermicelli, and boil it in a pint of new milk till it is ſoft, with a ſtick or two of cinnamon. Then put in half a pint of thick cream, a quarter of a pound of butter, the like quantity of ſugar, and the yolks of four eggs beaten fine. Bake it without paſte in an earthen diſh.

Sweetmeat Pudding.

COVER your diſh with a thin puff-paſte, and then take candied orange or lemon-peel, and citron, of each an ounce. Slice them thin, and lay them all over the bottom of the diſh. Then beat up eight yolks of eggs, and two whites, and put to them half a pound of ſugar, and half a pound of melted butter. Mix the whole well together, put it on the ſweetmeats, and ſend it to a moderate heated oven. About an hour will do it.

Orange Pudding.

BOIL the rind of a Seville orange very ſoft, then beat it in a marble mortar with the juice, and put to it two Naples

Naples biſcuits grated very fine, a quarter of a pound of ſugar, half a pound of butter, and the yolks of ſix eggs. Mix them well together, lay a good puff-paſte round the edge of your diſh, and bake it half an hour in a gentle oven. Or you may make it thus:

Take the yolks of ſixteen eggs, beat them well with half a pint of melted butter, grate in the rinds of two fine Seville oranges, beat in half a pound of fine ſugar, two ſpoonsful of orange flower water, two of roſe-water, a gill of ſack, half a pint of cream, two Naples biſcuits, or the crumb of a half-penny loaf ſoaked in cream, and mix all well together. Make a thin puff-paſte, and lay it all round the rim, and over the diſh. Then pour in the pudding, and ſend it to the oven.

Lemon Pudding.

TAKE three lemons, cut the rinds off very thin, and boil them in three quarts of water till they are tender. Then pound them very fine in a mortar, and have ready a quarter of a pound of Naples biſcuits boiled up in a quart of milk or cream. Mix them and the lemon rind with it, and beat up twelve yolks and ſix whites of eggs very fine. Melt a quarter of a pound of freſh butter, and put in half a pound of ſugar, and a little orange flower water. Mix all well together, put it over the fire, keep it ſtirring till it is thick, and then ſqueeze in the juice of half a lemon. Put puff-paſte round your diſh, then pour in your pudding, cut ſome candied ſweetmeats and ſtrew over it, and bake it three quarters of an hour. Or you may make it in this manner:

Blanch and beat eight ounces of Jordan almonds with orange flower water, and add to them half a pound of cold butter, the yolks of ten eggs, the juice of a large lemon, and half the rind grated fine. Work them in a marble mortar till they look white and light, then put the puff-paſte on your diſh, pour in your pudding, and bake it half an hour.

Almond Pudding.

TAKE a little more than three ounces of the crumb of white bread ſliced, or grated, and ſteep it in a pint and a half

a half of cream. Then beat half a pint of blanched almonds very fine, till they are like a paſte, with a little orange flower water. Beat up the yolks of eight eggs, and the whites of four. Mix all well together, put in a quarter of a pound of white ſugar, and ſtir in about a quarter of a pound of melted butter. Put it over the fire, and keep ſtirring it till it is thick. Lay a ſheet of puff-paſte at the bottom of your diſh, and pour in the ingredients. Half an hour will bake it.

Rice Puddings.

BOIL four ounces of ground rice till it is ſoft, then beat up the yolks of four eggs, and put to them a pint of cream, four ounces of ſugar, and a quarter of a pound of butter. Mix them well together, and either boil or bake it. Or you may make it thus:

Take a quarter of a pound of rice, put it into a ſaucepan, with a quart of new milk, a ſtick of cinnamon, and ſtir it often to prevent its ſticking to the ſaucepan.—When boiled till thick, put it into a pan, ſtir in a quarter of a pound of freſh butter, and ſweeten it to your palate. Grate in half a nutmeg, add three or four ſpoonsful of roſe-water, and ſtir all well together. When it is cold, beat up eight eggs with half the whites, mix them well in, pour the whole in a buttered diſh, and ſend it to the oven.

If you would make a cheap boiled rice pudding, proceed thus: Take a quarter of a pound of rice, and half a pound of raiſins, and tie them in a cloth; but give the rice a good deal of room to ſwell. Boil it two hours, and when it is enough, turn it into your diſh, and pour melted butter and ſugar over it, with a little nutmeg. Or you may make it thus: Tie a quarter of a pound of rice in a cloth, but give it room for ſwelling. Boil it an hour, then take it up, untie it, and with a ſpoon ſtir in a quarter of a pound of butter. Grate ſome nutmeg, and ſweeten it to your taſte. Then tie it up cloſe, and boil it another hour. Then take it up, turn it into your diſh, and pour over it melted butter.

Millet Pudding.

WASH and pick clean half a pound of millet-ſeed, put it into half a pound of ſugar, a whole nutmeg grated, and three quarts of milk, and break in half a pound of freſh butter. Butter your diſh, pour it in, and ſend it to the oven.

Oat Pudding.

TAKE a pound of oats with the huſks off, and lay them in new milk, eight ounces of raiſins of the ſun ſtoned, the ſame quantity of currants well picked and waſhed, a pound of ſuet ſhred fine, and ſix new laid eggs well beat up. Seaſon with nutmeg, beaten ginger, and ſalt, and mix them all well together.

Tranſparent Pudding.

BEAT up eight eggs well in a pan, and put to them half a pound of butter, and the ſame quantity of loaf ſugar beat fine, with a little grated nutmeg. Set it on the fire, and keep ſtirring it till it is the thickneſs of buttered eggs. Then put it into a baſon to cool, roll a rich puff-paſte very thin, lay it round the edge of your diſh, and pour in the ingredients. Put it into a moderately heated oven, and about half an hour will do it.

French Barley Pudding.

BEAT up the yolks of ſix eggs, and the whites of three, and put them into a quart of cream. Sweeten it to your palate, and put in a little orange flower water, or roſe water, and a pound of melted butter. Then put in ſix handsful of French barley, having firſt boiled it tender in milk. Then butter a diſh, pour it in, and ſend it to the oven.

Potatoe Pudding.

BOIL two pounds of white potatoes till they are ſoft, peel and beat them in a mortar, and rub them through a ſieve till they are quite fine. Then mix in half a pound of freſh butter melted, beat up the yolks of eight eggs, and the whites of three. Add half a pound of white ſugar finely pounded, half a pint of ſack, and ſtir them well together. Grate in half a large nutmeg, and ſtir

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in half a pint of cream. Make a puff-paſte, lay it all over the diſh, and round the edges; pour in your pudding, and bake it till it is of a fine light brown.

Lady Sunderland's Pudding.

BEAT up the yolks of eight eggs with the whites of three, add to them five ſpoonsful of flour, with half a nutmeg, and put them into a pint of cream. Butter the inſides of ſome ſmall baſons, fill them half full, and bake them an hour. When done, turn them out of the baſons, and pour over them melted butter mixed with wine and ſugar.

Citron Pudding.

TAKE a ſpoonful of fine flour, two ounces of ſugar, a little nutmeg, and half a pint of cream. Mix them well together, with the yolks of three eggs. Put it into tea-cups, and divide among them two ounces of citron cut very thin. Bake them in a pretty quick oven, and turn them out upon a china diſh.

Cheſnut Pudding.

BOIL a dozen and a half of cheſnuts in a ſaucepan of water for a quarter of an hour. Then blanch and peel them, and beat them in a marble mortar, with a little orange flower or roſe water and ſack, till they come to a fine thin paſte. Then beat up twelve eggs with half the whites, and mix them well. Grate half a nutmeg, a little ſalt, and mix them with three pints of cream, and half a pound of melted butter. Sweeten it to your palate, and mix all together. Put it over the fire, and keep ſtirring it till it is thick. Lay a puff-paſte all over the diſh, pour in the mixture and ſend it to the oven. When you cannot get cream, take three pints of milk, beat up the yolks of four eggs, and ſtir into the milk. Set it over the fire, ſtirring it all the time till it is ſcalding hot, and then mix it inſtead of cream.

Quince Pudding.

SCALD your quinces till they are very tender, then pare them thin, and ſcrape off all the ſoft part. Strew ſugar on them till they are very ſweet, and put to them a little

little ginger and a little cinnamon. To a pint of cream put three or four yolks of eggs. and ſtir your quinces in it till it is of a good thickneſs. Butter your diſh, pour it in, and bake it.—In the ſame manner you may treat apricots, or white-pear plumbs.

Cowſlip Pudding.

CUT and pound ſmall the flowers of a peck of cowſlips, with half a pound of Naples biſcuits grated, and three pints of cream. Boil them a little, then take them off the fire, and beat up ſixteen eggs, with a little cream and roſe water. Sweeten to your palate. Mix it all well together, butter a diſh, and pour it in. Bake it, and when it is enough, throw fine ſugar over it, and ſerve it up.

Cheeſe-curd Puddings.

TURN a gallon of milk with rennet, and drain off all the curd from the whey. Put the curd into a mortar and beat it with half a pound of freſh butter, till the butter and the curd are well mixed. Beat the yolks of ſix eggs, and the whites of three, and ſtrain them to the curd. Then grate two Naples biſcuits, or half a penny roll. Mix all theſe together, and ſweeten to your palate. Butter your patty-pans, and fill them with the ingredients. Bake them in a moderately heated oven, and when they are done, turn them out into a diſh.—Cut citron and candied orange-peel into little narrow bits, about an inch long, and blanched almonds cut in long ſlips. Stick them here and there on the tops of the puddings, according to your fancy. Pour melted butter, with a little ſack in it, into the diſh, and throw fine ſugar all over them.

Apple Pudding.

PARE twelve large apples, and take out the cores. Put them into a ſaucepan, with four or five ſpoonsful of water, and boil till they are ſoft and thick. Then beat them well, ſtir in a pound of loaf ſugar, the juice of three lemons, and the peels of two cut thin and beat fine in a mortar, and the yolks of eight eggs. Mix all well together, and bake it in a ſlack oven. When done, ſtrew over it a little fine ſugar.

Newmarket Pudding.

SLICE and butter a French roll: put it into your mould: between every layer put ſome dried cherries. Take half a pint of cream and a pint of milk, eight eggs, ſix ounces of fine ſugar, a glaſs of brandy, ſome nutmeg, and lemon-peel. Let your diſh or mould be nicely buttered; and when done, you may turn it out into the diſh you ſerve it in.

A Muffin Pudding may be made in the ſame way.

A Grateful Pudding.

TO a pound of flour add a pound of white bread grated. Take eight eggs, but only half the whites; beat them up, and mix with them a pint of new milk. Then ſtir in the bread and flour, a pound of raiſins ſtoned, a pound of currants, half a pound of ſugar, and a little beaten ginger. Mix all well together, pour it into your diſh, and ſend it to the oven. If you can get cream inſtead of milk, it will be a material improvement.

Carrot Pudding.

SCRAPE a raw carrot very clean, and grate it. Take half a pound of grated carrot, and a pound of grated bread; beat up eight eggs, leave out half the whites, and mix the eggs with half a pint of cream. Then ſtir in the bread and carrot, half a pound of freſh butter melted, half a pint of ſack, three ſpoonsful of orange-flower water, and a nutmeg grated. Sweeten to your palate. Mix all well together, and if it be not thin enough, ſtir in a little new milk or cream. Let it be of a moderate thickneſs, lay a puff-paſte all over the diſh, and pour in the ingredients. It will take an hour baking.

Yorkſhire Pudding.

TAKE four large ſpoonsful of flour, and beat it up well with four eggs and a little ſalt. Then put to them three pints of milk and mix them well together. Butter a dripping-pan, and ſet it under beef, mutton, or a loin of veal. When the meat is about half roaſted, put in your pudding, and let the fat drip on it. When it is brown at top, cut it into ſquare pieces and turn it over; and when the under ſide is browned alſo, ſend it to table on a diſh.

CHAP. XV.

PIES.

THERE are ſeveral things neceſſary to be particularly obſerved by the cook, in order that her labours and ingenuity under this head may be brought to their proper degree of perfection. One very material conſideration muſt be, that the heat of the oven is duly proportioned to the nature of the article to be baked. Light paſte requires a moderate oven; if it is too quick, the cruſt cannot riſe, and will therefore be burned; and if too ſlow, it will be ſoddened, and want that delicate light brown it ought to have. Raiſed pies muſt have a quick oven, and be well cloſed up, or they will ſink in their ſides and loſe their proper ſhape. Tarts that are iced, ſhould be baked in a ſlow oven, or the icing will become brown before the paſte is properly baked.

Having made theſe general obſervations reſpecting the baking of pies, we ſhall now direct the cook how to make the different kinds of paſte, as they muſt be proportioned in their qualities according to the reſpective articles for which they are to be uſed.

Puff Paſte muſt be made thus: Take a quarter of a peck of flour, and rub into it a pound of butter very fine. Make it up into a light paſte, with cold water, juſt ſtiff enough to work it up. Then roll it out about as thick as a crown piece; put a layer of butter all over, then ſprinkle on a little flour, double it up, and roll it out again. Double and roll it, with layers of butter, three times, and it will be properly fit for uſe.

Short Cruſt. Put ſix ounces of butter to eight of flour, and work them well together; then mix it up with as little water as poſſible, ſo as to have it a ſtiffiſh paſte; then roll it out thin for uſe.

A good Paſte for large Pies. Take a peck of flour, and put to it three eggs; then put in half a pound of ſuet, and a pound and a half of butter and ſuet, and as much of the liquor as will make it a good light cruſt.—Work it up well, and roll it out.

A ſtanding Cruſt for great Pies. Take a peck of flour and ſix pounds of butter boiled in a gallon of water; ſkim it off into the flour, and as little of the liquor as you can. Work it up well into a paſte, and then pull it into pieces till it is cold. Then make it up into what form you pleaſe.

Paſte for Tarts. Put an ounce of loaf ſugar beat and ſifted to one pound of fine flour. Make it into a ſtiff paſte, with a gill of boiling cream, and three ounces of butter. Work it well and roll it very thin.

Paſte for Cuſtards. To half a pound of flour, put ſix ounces of butter, the yolks of two eggs, and three ſpoonsful of cream. Mix them together, and let them ſtand a quarter of an hour; then work it up and down, and roll it out very thin.

SECT. I.

MEAT PIES.

Beef Steak Pie.

TAKE ſome rump ſteaks, and beat them with a rolling-pin; then ſeaſon them with pepper and ſalt to your palate. Make a good cruſt, lay in your ſteaks, and then pour in as much water as will half fill the diſh. Put on the cruſt, ſend it to the oven and let it be well baked.

Mutton Pie.

TAKE off the ſkin and outſide fat of a loin of mutton, cut it into ſteaks, and ſeaſon them well with pepper and ſalt. Set them into your diſh, and pour in as much water as will cover them. Then put on your cruſt, and let it be well baked.

A Mutton Pie a-la-Perigord.

TAKE a loin of mutton, cut it into chops, leaving the bone that marks the chop; cover your diſh with paſte, and put the chops on it: ſeaſon them with ſalt and mixed ſpices: put truffles peeled between them.—Cover them with ſlices of bacon, and ſpread over the whole butter the thickneſs of half a crown. Complete your

your pies with a ſhort cruſt, and when baked add a good cullis mixed with a glaſs of white wine. It will take two hours to bake in a moderate oven.

A Veal Pie, made of the briſket part of the breaſt, may be done in the ſame manner, letting the veal firſt be ſtewed.

Veal Pie.

CUT a breaſt of veal into pieces, ſeaſon them with pepper and ſalt, and lay them in your diſh. Boil ſix or eight eggs hard, take the yolks only, and put them into different places in the pie, then pour in as much water as will nearly fill the diſh, put on the lid, and bake it well. A lamb pie muſt be done in the ſame manner.

A rich Veal Pie.

CUT a loin of veal into ſteaks, and ſeaſon them with ſalt, pepper, nutmeg, and beaten mace. Lay the meat in your diſh, with ſweetbreads ſeaſoned, and the yolks of ſix hard eggs, a pint of oyſters, and half a pint of good gravy. Lay a good puff-paſte round your diſh, half an inch thick, and cover it with a lid of the ſame ſubſtance. Bake it an hour and a quarter in a quick oven. When it comes home, take off the lid, cut it into eight or ten pieces, and ſtick them round the inſide of the rim of the diſh. Cover the meat with ſlices of lemon, and ſend the pie hot to table.

Lamb or Veal Pies in high Taſte.

CUT your lamb or veal into ſmall pieces, and ſeaſon with pepper, ſalt, cloves, mace, and nutmeg, beat fine. Make a good puff-paſte cruſt, lay it into your diſh, then put in your meat, and ſtrew on it ſome ſtoned raiſins and currants clean waſhed, and ſome ſugar. Then lay on ſome forcemeat balls made ſweet, and, if in the ſummer, ſome artichoke bottoms boiled; but, if winter, ſcalded grapes. Add to theſe ſome Spaniſh potatoes boiled, and cut into pieces, ſome candied citron, candied orange, lemon peel, and three or four blades of mace. Put butter on the top, cloſe up your pie, and bake it. Have ready againſt it is done the following compoſition: mix the yolks of three eggs with a pint of wine, and ſtir them well together

ther over the fire one way, till it is thick. Then take it off, put in ſugar enough to ſweeten it, and ſqueeze in the juice of a lemon. Raiſe the lid of your pie, put this hot into it, cloſe it up again, and ſend it to table.

Veniſon Paſty.

TAKE a neck and breaſt of veniſon, bone them, and ſeaſon them well with pepper and ſalt, put them into a deep pan, with the beſt part of a neck of mutton ſliced and laid over them; pour in a glaſs of red wine, put a coarſe paſte over it, and bake it two hours in an oven; then lay the veniſon in a diſh, pour the gravy over it, and put one pound of butter over it; make a good puff-paſte, and lay it near half an inch thick round the edge of the diſh; roll out the lid, which muſt be a little thicker than the paſte on the edge of the diſh, and lay it on; then roll out another lid pretty thin, and cut in flowers, leaves, or whatever form you pleaſe, and lay it on the lid. If you do not want it, it will keep in the pot that it was baked in eight or ten days; but let the cruſt be kept on that the air may not get to it. A breaſt and ſhoulder of veniſon is the moſt proper for paſty.

Olive Pie.

CUT ſome thin ſlices from a fillet of veal, rub them over with yolks of eggs, and ſtrew on them a few crumbs of bread; ſhred a little lemon-peel very fine, and put it on them, with a little grated nutmeg, pepper, and ſalt; roll them up very tight, and lay them in a pewter diſh; pour over them half a pint of good gravy, put half a pound of butter over it, make a light paſte, and lay it round the diſh. Roll the lid half an inch thick and lay it on.

Calf's Head Pie.

BOIL the head till it is tender, and then carefully take off the fleſh as whole as you can. Then take out the eyes, and ſlice the tongue. Make a good puff-paſte cruſt, cover the diſh, and lay in your meat. Throw the tongue over it, and lay the eyes, cut in two, at each corner. Seaſon it with a little pepper and ſalt, pour in

half a pint of the liquor it was boiled in, lay on it a thin top cruſt, and bake it an hour in a quick oven. In the mean time boil the bones of the head in two quarts of liquor; with two or three blades of mace, half a quarter of an ounce of whole pepper, a large onion, and a bundle of ſweet herbs. Let it boil till it is reduced to about a pint, then ſtrain it off, and add two ſpoonsful of catchup, three of red wine, a ſmall piece of butter rolled in flour, and half an ounce of truffles and morels. Seaſon it to your palate, and boil it. Roll half the brains with ſome ſage, then beat them up, and add to them twelve leaves of ſage chopped very fine. Then ſtir all together and give it a boil. Take the other part of the brains, and beat them with ſome of the ſage chopped fine, a little lemon-peel minced, and half a ſmall nutmeg grated. Beat up with an egg, and fry it in little cakes of fine light brown. Boil ſix eggs hard, of which take only the yolks, and when your pie comes home, take off the lid, lay the eggs and cakes over it, and pour in all the ſauce. Send it hot to table without the lid.

Calf's Feet Pie.

BOIL your calf's feet in three quarts of water, with three or four blades of mace, and let them boil gently till it is reduced to about a pint and a half. Then take out the feet, ſtrain the liquor and make a good cruſt.—Cover your diſh, then take the fleſh from the bones, and put half into it. Strew over it half a pound of currants, clean waſhed and picked, and half a pound of raiſins ſtoned. Then lay on the reſt of your meats, ſkim the liquor they were boiled in, ſweeten it to your taſte, and put in half a pint of white wine. Then pour all into the diſh, put on your lid and bake it an hour and a half.

Sweetbread Pie.

LAY a puff-paſte half an inch thick at the bottom of a deep diſh, and put a force-meat round the ſides. Cut ſome ſweetbreads in pieces, three or four, according to the ſize the pie is intended to be made; lay them in firſt, then ſome artichoke bottoms, cut into four pieces each, then ſome cock's-combs, a few truffles and morels, ſome aſpa-

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ragus tops, and freſh muſhrooms, yolks of eggs boiled hard, and force-meat balls; ſeaſon with pepper and ſalt. Almoſt fill the pie with water, cover it, and bake it two hours. When it comes from the oven, pour in ſome rich veal gravy, thickened with a very little cream and flour.

Cheſhire Pork Pie.

TAKE the ſkin and loin of pork, and cut it into ſteaks. Seaſon them with pepper, ſalt, and nutmeg, and make a good cruſt. Put into your diſh a layer of pork, then a layer of pippins, pared and cored, and ſugar ſufficient to ſweeten it. Then place another layer of pork, and put in half a pint of white wine. Lay ſome butter on the top, cloſe your pie, and ſend it to the oven. If your pie is large, you muſt put in a pint of white wine.

Devonſhire Squab Pie.

COVER your diſh with a good cruſt, and put at the bottom of it a layer of ſliced pippins, and then a layer of mutton ſteaks, cut from the loin, well ſeaſoned with pepper and ſalt. Then put another layer of pippins, peel ſome onions, ſlice them thin, and put a layer of them over the pippins. Then put a layer of mutton, and then pippins and onions. Pour in a pint of water, cloſe up your pie, and ſend it to the oven.

SECT. II.

PIES MADE OF POULTRY, &c.

A plain Gooſe Pie.

QUARTER your gooſe, ſeaſon it well with pepper and ſalt, and lay it in a raiſed cruſt. Cut half a pound of butter into pieces, and put it in different places on the top; then lay on the lid, and ſend it to an oven moderately heated.

Another method of making a gooſe pie, with material improvements, is thus: Take a gooſe and a fowl, bone them, and ſeaſon them well; put forcemeat into the fowl, and then put the fowl into the gooſe. Lay theſe in

in a raiſed cruſt, and fill the corners with a little force-meat. Put half a pound of butter on the top cut into pieces, cover it, ſend it to the oven, and let it be well baked.—This pie may be eaten either hot or cold, and makes a pretty ſide-diſh for ſupper.

Giblet Pie.

CLEAN two pair of giblets well, and put all but the livers into a ſaucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of ſweet-herbs, and a large onion. Cover them cloſe, and let them ſtew very gently till they are tender. Have a good cruſt ready, cover your diſh, lay at the bottom a fine rump ſteak ſeaſoned with pepper and ſalt, put in your giblets, with the livers, and ſtrain the liquor they were ſtewed in; then ſeaſon it with ſalt, and pour it into your pie. Put on the lid, and bake it an hour and a half.

Duck Pie.

SCALD two ducks and make them very clean; then cut off the feet, the pinions, necks and heads; take out the gizzards, livers, and hearts, pick all clean, and ſcald them. Pick out the fat of the inſide, lay a good puff-paſte cruſt all over the diſh, ſeaſon the ducks, both inſide and out, with pepper and ſalt, and lay them in the diſh with the giblets at each end properly ſeaſoned. Put in as much water as will nearly fill the pie, lay on the cruſt, and let it be well baked.

Pigeon Pie.

PICK and clean your pigeons very nicely, and then ſeaſon them with pepper and ſalt; or put ſome good force-meat, or butter, pepper and ſalt, into each of their bellies. Then cover your diſh with a puff-paſte cruſt, lay in your pigeons, and put between them the necks, gizzards, livers, pinions, and hearts, with the yolk of a hard egg, and a beef-ſteak in the middle. Put as much water as will nearly fill the diſh, lay on the top cruſt, and bake it well.

Chicken Pie.

SEASON your chickens with pepper, ſalt, and mace. Put a piece of butter into each of them, and lay them in

the diſh with their breaſts upwards. Lay a thin ſlice of bacon over them, which will give them an agreeable flavour. Then put in a pint of ſtrong gravy, and make a good puff-paſte. Put on the lid, and bake it in a moderately heated oven.

Another Method of making a Chicken Pie.

COVER the bottom of the diſh with a puff-paſte, and upon that, round the ſide, lay a thin layer of force-meat. Cut two ſmall chickens into pieces, ſeaſon them high with pepper and ſalt; put ſome of the pieces into the diſh, then a ſweetbread or two, cut into pieces, and well ſeaſoned, a few truffles and morels, ſome artichoke bottoms cut each into four pieces, yolks of eggs boiled hard, chopped a little, and ſtrewed over the top; put in a little water, and cover the pie. When it comes from the oven, pour in a rich gravy, thickened with a little flour and butter. To make the pie ſtill richer, you may add freſh muſhrooms, aſparagus tops, and cocks-combs.

Partridge Pie.

TAKE two brace of partridges, and truſs them in the ſame manner as you do a fowl for boiling. Put ſome ſhalots into a marble mortar, with ſome parſley cut ſmall, the livers of the partridges, and twice the quantity of bacon. Beat theſe well together, and ſeaſon them with pepper, ſalt, and a blade or two of mace. When theſe are all pounded to a paſte, add to them ſome freſh muſhrooms. Raiſe the cruſt for the pie, and cover the bottom of it with the ſeaſoning; then lay in the partridges, but no ſtuffing in them; put the remainder of the ſeaſoning about the ſides, and between the partridges. Mix together ſome pepper and ſalt, a little mace, ſome ſhalots ſhred fine, freſh muſhrooms, and a little bacon, beat fine in a mortar. Strew this over the partridges, and lay on ſome thin ſlices of bacon. Then put on the lid, and ſend it to the oven, and two hours will bake it. When it is done, remove the lid, take out the ſlices of bacon, and ſcum off the fat. Put in a pint of rich veal gravy, ſqueeze in the juice of an orange, and ſend it hot to table.

Hare Pie.

CUT your hare into pieces, and ſeaſon it well with pepper, ſalt, nutmeg and mace; then put it into a jug with half a pound of butter, cloſe it up, ſet it in a copper of boiling water, and make a rich forcemeat with a quarter of a pound of ſcraped bacon, two onions, a glaſs of red wine, the crumb of a penny loaf, a little winter ſavory, the liver cut ſmall, and a little nutmeg. Seaſon it high with pepper and ſalt; mix it well up with the yolks of three eggs, raiſe the pie, and lay the forcemeat in the bottom of the diſh. Then put in the hare, with the gravy that came out of it; lay on the lid, and ſend it to the oven. An hour and a half will bake it.

Rabbit Pie.

CUT a couple of young rabbits into quarters; then take a quarter of a pound of bacon, and bruiſe it to pieces in a marble mortar, with the livers, ſome pepper, ſalt, a little mace, ſome parſley cut ſmall, ſome chives, and a few leaves of ſweet baſil. When theſe are all beaten fine, make the paſte, and cover the bottom of the pie with the ſeaſoning. Then put in the rabbits, pound ſome more bacon in a mortar, and with it ſome freſh butter. Cover the rabbits with this, and lay over it ſome thin ſlices of bacon: put on the lid, and ſend it to the oven. It will take two hours baking. When it is done, remove the lid, take out the bacon, and ſkim off the fat. If there is not gravy enough in the pie, pour in ſome rich mutton or veal gravy boiling hot.

Another Method of making a Rabbit Pie, and which is particularly done in the County of Salop.

CUT two rabbits into pieces, with two pounds of fat pork cut ſmall, and ſeaſon both with pepper and ſalt to your taſte. Then make a good puff-paſte cruſt, cover your diſh with it, and lay in your rabbits. Mix the pork with them; but take the livers of the rabbits, parboil them, and beat them in a mortar, with the ſame quantity of fat bacon, and a little ſweet-herbs, and ſome oyſters. Seaſon with pepper, ſalt, and nutmeg, mix it up with the yolk of an egg, and make it into little balls.

Scatter them about your pie, with ſome artichoke bottoms cut in dices, and ſome cocks-combs, if you have them. Grate a ſmall nutmeg over the meat, then pour in half a pint of red wine, and half a pint of water. Cloſe your pie, and bake it an hour and a half in a quick but not too fierce an oven.

Fine Patties.

TAKE any quantity of either turkey, houſe-lamb, or chicken, and ſlice it with an equal quantity of the fat of lamb, loin of veal, or the inſide of a ſirloin of beef, and a little parſley thyme, and lemon-peel ſhred. Put all into a marble mortar, pound it very fine, and ſeaſon it with ſalt and white pepper. Make a fine puff-paſte, roll it out into thin ſquare ſheets, and put the meat in the middle. Cover the patties, cloſe them all round, cut the paſte even, waſh them over with the yolk of an egg, and bake them twenty minutes in a quick oven. Have ready a little white gravy, ſeaſoned with pepper, ſalt, and a little ſhalot, thickened up with cream or butter. When the patties come out of the oven, make a hole in the top, and pour in ſome gravy; but take care not to put in too much, leſt it ſhould run out at the ſides, and ſpoil the appearance.

To make any Sort of Timbale.

MAKE your paſte thus: take a pound of flour, mix it well with a little water, a quarter of a pound of freſh butter or hog's lard, the yolks of two eggs, and a little ſalt; knead this paſte well, that it may be firm; take a part and roll it to the ſize of your ſtew-pan, put it in the bottom and round the ſides, that it may take the form of the ſtew-pan; then put in any meat or fiſh you may think fit. You muſt butter your ſtew-pan well, to make it turn out. Cover it with what paſte remains, and ſend it to the oven; or bury the ſtew-pan in hot embers, and cover it with a lid that will admit fire on the top. When turned out of the ſtew-pan, cut a hole in the top, and put in a rich gravy; replace the bit of cruſt, and ſerve it up.

SECT.

SECT. III.

FRUIT PIES, &c.

Apple Pie.

MAKE a good puff-paſte cruſt, and put it round the edge of your diſh. Pare and quarter your apples, and take out the cores. Then lay a thick row of apples, and put in half the ſugar you intend to uſe for your pie.—Mince a little lemon-peel fine, ſpread it over the ſugar and apples, ſqueeze in a little juice of a lemon; then ſcatter a few cloves over it, and lay on the reſt of your apples and ſugar, with another ſmall ſqueeze of the juice of a lemon. Boil the parings of the apples and cores in ſome water, with a blade of mace, till the flavour is extracted; ſtrain it, put in a little ſugar, and boil it till it is reduced to a ſmall quantity: then pour it into your pie, put on your cruſt, and ſend it to the oven. You may add to the apples a little quince or marmalade, which will greatly enrich the flavour. When the pie comes from the oven, beat up the yolks of two eggs, with half a pint of cream, and a little nutmeg and ſugar. Put it over a ſlow fire, and keep ſtirring it till it is near boiling; then take off the lid of the pie, and pour it in. Cut the cruſt into ſmall three corner pieces, and ſtick them about the pie.—A pear pie muſt be done in the ſame manner, only the quince or marmalade muſt be omitted.

Apple Tart.

SCALD eight or ten large codlins, let them ſtand till they are cold, and then take off the ſkins. Beat the pulp as fine as poſſible with a ſpoon: then mix the yolks of ſix eggs, and the whites of four. Beat all together very fine, put in ſome grated nutmeg, and ſweeten it to your taſte. Melt ſome good freſh butter, and beat it till it is of the conſiſtence of fine thick cream. Then make a puff-paſte, and cover a tin patty-pan with it; pour in the ingredients, but do not cover it with the paſte. When you have baked it a quarter of an hour,

ſlip

ſlip it out of the patty-pan on a diſh, and ſtrew over it ſome ſugar finely beaten and ſifted.

Cherry Pie.

HAVING made a good cruſt, lay a little of it round the ſides of your diſh, and ſtrew ſugar at the bottom. Then lay in your fruit, and ſome ſugar at the top. Put on your lid, and bake it in a ſlack oven. If you mix ſome currants with the cherries, it will be a conſiderable addition.—A plumb or gooſberry pie, may be made in the ſame manner.

Mince Pies.

SHRED three pounds of ſuet very fine, and chop it as ſmall as poſſible; take two pounds of raiſins ſtoned and chopped very fine, the ſame quantity of currants, nicely picked, waſhed, rubbed, and dried at the fire. Pare half a hundred fine pippins, core them, and chop them ſmall, take half a pound of fine ſugar, and pound it fine, a quarter of an ounce of mace, a quarter of an ounce of cloves, and two large nutmegs, all beat fine; put them all into a large pan, and mix them well together with half a pint of brandy, and half a pint of ſack, put it down cloſe in a ſtone pot, and it will keep good three or four months. When you make your pies, take a little diſh, ſomewhat larger than a ſoup-plate, lay a very thin cruſt all over it; lay a thin layer of meat, and then a layer of citron, cut very thin, then a layer of mince-meat, and a layer of orange-peel cut thin; over that a little meat, ſqueeze half the juice of a fine Seville orange or lemon, lay on your cruſt, and bake it nicely. Theſe pies eat very fine cold. If you make them in little patties, mix your meat and ſweetmeats accordingly. If you chooſe meat in your pies, parboil a neat's tongue, peel it, and chop the meat as fine as poſſible, and mix with the reſt; or two pounds of the inſide of a ſirloin of beef boiled. But when you uſe meat, the quantity of fruit muſt be doubled.

Another Method of making Mince Pies.

TAKE a neat's tongue, and boil it two hours, then ſkin it, and chop it exceedingly ſmall. Chop very ſmall three

three pounds of beef ſuet, three pounds of good baking apples, four pounds of currants clean waſhed, picked, and well dried before the fire, a pound of jar raiſins ſtoned and chopped ſmall, and a pound of powder ſugar. Mix them all together, with half an ounce of mace, as much nutmeg, a quarter of an ounce of cloves, a quarter of an ounce of cinnamon, and a pint of French brandy. Make a rich puff-paſte, and as you fill up the pie, put in a little candied citron and orange, cut in little pieces. What mince meat you have to ſpare, put cloſe down in a pot, and cover it up; but never put any citron or orange to it till you uſe it.

To make Mince Meat.

TAKE a pound of beef, a pound of apples, two pounds of ſuet, two pounds of ſugar, two pounds of currants, one pound of candied lemon or orange peel, a quarter of a pound of citron, an ounce of fine ſpices, mixed together; half an ounce of ſalt, and ſix rinds of lemon ſhred fine. Let the whole of theſe ingredients be well mixed, adding brandy and wine ſufficient to your palate.

Orange and Lemon Tarts.

TAKE ſix large oranges or lemons, rub them well with ſalt, and put them into water, with a handful of ſalt in it, for two days. Then change them every day with freſh water, without ſalt for a fortnight. Boil them till they are tender, and then cut them into half-quarters corner-ways as thin as poſſible. Take ſix pippins pared, cored, and quartered, and put them into a pint of water. Let them boil till they break, then put the liquor to your oranges or lemons, half the pulp of the pippins well broken, and a pound of ſugar. Boil theſe together a quarter of an hour, then put it into a pot; and ſqueeze into it either the juice of an orange or lemon, according to which of the tarts you intend to make. Two ſpoonsful will be ſufficient to give a proper flavour to your tart. Put fine puff-paſte, and very thin, into your patty-pans, which muſt be ſmall and hallow. Before you put your tarts into the oven, take

a fea-

a feather or bruſh, and rub them over with melted butter, and then ſift ſome double refined ſugar over them, which will form a pretty iceing, and make them have a pleaſing effect on the eye.

Tart de Moi.

PUT round your diſh a puff paſte, and then a layer of biſcuit; then a layer of butter and marrow, another of all ſorts of ſweetmeats, or as many as you have, and thus proceed till your diſh is full. Then boil a quart of cream, thicken it with eggs, and put in a ſpoonful of orange flower water. Sweeten it with ſugar to your taſte, and pour it over the whole. Half an hour will bake it.

Artichoke Pie.

BOIL twelve artichokes, break off the leaves and chokes, and take the bottoms clear from the ſtalks.—Make a good puff-paſte cruſt, and lay a quarter of a pound of freſh butter all over the bottom of your pie. Then lay a row of artichokes, ſtrew a little pepper, ſalt, and beaten mace over them, then another row, ſtrew the reſt of your ſpice over them, and put in a quarter of a pound more butter cut in little bits. Take half an ounce of truffles and morels, and boil them in a quarter of a pint of water. Pour the water into the pie, cut the truffles and morels very ſmall, and throw them all over the pie. Pour in a gill of white wine, cover your pie, and bake it. When the cruſt is done the pie will be enough.

Vermicelli Pie.

SEASON four pigeons with a little pepper and ſalt, ſtuff them with a piece of butter, a few crumbs of bread, and a little parſley cut ſmall; butter a deep earthen diſh well, and then cover the bottom of it with two ounces of vermicelli. Make a puff-paſte, roll it pretty thick, and lay it on the diſh, then lay in the pigeons, the breaſts downwards, put a thick lid on the pie, bake it in a moderate oven. When it is enough, take a diſh proper for it to be ſent to table in, and turn the pie on it. The vermicelli will be then on the top, and have a pleaſing effect.

SECT.

SECT. IV.

FISH PIES.

Eel Pie.

WHEN you have ſkinned, gutted, and waſhed your eels very clean, cut them into pieces about an inch and a half long. Seaſon them with pepper, ſalt, and a little dried ſage rubbed ſmall. Put them into your diſh, with as much water as will juſt cover them. Make a good puff-paſte, lay on the lid, and ſend your pie to the oven, which muſt be quick, but not ſo as to burn the cruſt.

Turbot Pie.

FIRST parboil your turbot, and then ſeaſon it with a little pepper, ſalt, cloves, nutmeg, and ſweet-herbs cut fine. When you have made your paſte, lay the turbot in your diſh, with ſome yolks of eggs, and a whole onion, which muſt be taken out when the pie is baked. Lay a good deal of freſh butter on the top, put on the lid, and ſend it to the oven.

Soal Pie.

COVER your diſh with a good cruſt; then boil two pounds of eels till they are tender, pick the fleſh from the bones, and put the bones into the liquor in which the eels were boiled, with a blade of mace and a little ſalt. Boil them till there is only a quarter of a pint of liquor left, and then ſtrain it. Cut the fleſh off the eels very fine, and mix with it a little lemon-peel chopped ſmall, ſalt, pepper, and nutmeg, a few crumbs of bread grated, ſome parſley cut fine, an anchovy, and a quarter of a pound of butter. Lay this in the bottom of your diſh. Cut the fleſh from a pair of large ſoals, and take off the fins, lay it on the ſeaſoning, then pour in the liquor the eels were boiled in, cloſe up your pie, and ſend it to the table.

Flounder Pie.

GUT your flounders, waſh them clean, and then dry them well in a cloth. Give them a gentle boil, and then

cut the fleſh clean from the bones, lay a good cruſt over the diſh, put a little freſh butter at the bottom, and on that the fiſh. Seaſon with pepper and ſalt to your taſte. Boil the bones in the water the fiſh was boiled in, with a ſmall piece of horſe-radiſh, a little parſley, a bit of lemon-peel, and a cruſt of bread. Boil it till there is juſt enough liquor for the pie, then ſtrain it, and pour it over the fiſh. Put on the lid, and ſend it to a moderate heated oven.

Carp Pie.

SCRAPE off the ſcales, and then gut and waſh a large carp clean. Take an eel, and boil it till it is almoſt tender; pick off all the meat, and mince it fine, with an equal quantity of crumbs of bread, a few ſweet herbs, lemon-peel cut fine, a little pepper and ſalt, and grated nutmeg; an anchovy, half a pint of oyſters parboiled and chopped fine, and the yolks of three hard eggs cut ſmall. Roll it up with a quarter of a pound of butter, and fill the belly of the carp. Make a good cruſt, cover the diſh, and lay in your fiſh. Save the liquor you boiled your eel in, put into it the eel bones, and boil them with a little mace, whole pepper, an onion, ſome ſweet-herbs, and an anchovy. Boil it till reduced to about half a pint, then ſtrain it, and add to it about a quarter of a pint of white wine, and a piece of butter about the ſize of a hen's egg mixed in a very little flour. Boil it up, and pour it into your pie. Put on the lid, and bake it an hour in a quick oven.

Tench Pie.

PUT a layer of butter at the bottom of your diſh, and grate in ſome nutmeg, with pepper, ſalt, and mace.—Then lay in your tench, cover them with ſome butter, and pour in ſome red wine with a little water. Then put on the lid, and when it comes from the oven, pour in melted butter mixed with ſome good rich gravy.

Trout Pie.

TAKE a brace of trout, and lard them with eels; raiſe the cruſt, and put a layer of freſh butter at the bottom. Then make a forcemeat of trout, muſhrooms, truffles, morels, chives, and freſh butter. Seaſon them with

with ſalt, pepper, and ſpice; mix theſe up with the yolks of two eggs; ſtuff the trout with it, lay them in the diſh, cover them with butter, put on the lid, and ſend it to the oven. Have ſome good fiſh gravy ready, and when the pie is done, raiſe the cruſt, and pour it in.

Salmon Pie.

WHEN you have made a good cruſt, take a piece of freſh ſalmon, well cleanſed, and ſeaſon it with ſalt, mace, and nutmeg. Put a piece of butter at the bottom of your diſh, and then lay in the ſalmon. Melt butter in proportion to the ſize of your pie, and then take a lobſter, boil it, pick out all the fleſh, chop it ſmall, bruiſe the body, and mix it well with the butter. Pour it over your ſalmon, put on the lid, and let it be well baked.

Herring Pie.

HAVING ſcaled, gutted, and waſhed your herrings clean, cut off their heads, fins, and tails. Make a good cruſt, cover your diſh, and ſeaſon your herrings with beaten mace, pepper and ſalt. Put a little butter in the bottom of your diſh, and then the herrings. Over theſe put ſome apples and onions ſliced very thin. Put ſome butter on the top, then pour in a little water, lay on the lid, ſend it to the oven and let it be well baked.

Lobſter Pie.

BOIL two or three lobſters, take the meat out of the tails and cut it into different pieces. Then take out all the ſpawn, and the meat of the claws; beat it well in a mortar, and ſeaſon it with pepper, ſalt, two ſpoonsful of vinegar, and a little anchovy liquor. Melt half a pound of freſh butter, and ſtir all together, with the crumbs of a halfpenny roll rubbed through a fine cullender, and the yolks of ten eggs. Put a fine puff-paſte over your diſh, lay in the tails firſt, and the reſt of the meat on them. Put on the lid, and bake it in a ſlow oven.

CHAP. XVI.

PANCAKES AND FRITTERS.

THE principal things to be obſerved, of a general nature, in dreſſing theſe articles is, that your pan be thoroughly clean, that you fry them in nice ſweet lard, or freſh butter, of a light brown colour, and that the greaſe is thoroughly drained from them before you carry them to table.

Pancakes.

BEAT ſix or eight eggs well together, leaving out half the whites, and ſtir them into a quart of milk. Mix your flour firſt with a little of the milk, and then add the reſt by degrees. Put in two ſpoonsful of beaten ginger, a glaſs of brandy, and a little ſalt, and ſtir all well together. Put a piece of butter into your ſtew-pan, and then pour in a ladleful of batter, which will make a pancake, moving the pan round, that the batter may ſpread all over it.—Shake the pan, and when you think one ſide is enough, turn it, and when both ſides are done, lay it in a diſh before the fire; and in like manner do the reſt. Before you take them out of the pan, raiſe it a little, that they may drain, and be quite clear of greaſe. When you ſend them to table, ſtrew a little ſugar over them.

Cream Pancakes.

MIX the yolks of two eggs with half a pint of cream, two ounces of ſugar, and a little beaten cinnamon, mace, and nutmeg. Rub your pan with lard, and fry them as thin as poſſible. Grate over them ſome fine ſugar.

Rice Pancakes.

TAKE three ſpoonsful of flour of rice, and a quart of cream. Set it on a ſlow fire, and keep ſtirring it till it is as thick as pap. Pour into it half a pound of butter, and a nutmeg grated. Then pour it into an earthen pan, and when it is cold, ſtir in three or four ſpoonsful of flour, a little ſalt, ſome ſugar, and nine eggs well beaten.

beaten. Mix all well together, and fry them nicely.—When cream is not to be had, you muſt uſe new milk, but in that caſe you muſt add a ſpoonful more of the flour of rice.

Pink-coloured Pancakes.

BOIL a large beet-root till it is tender, and then beat it fine in a marble mortar. Add the yolks of four eggs, two ſpoonsful of flour, and three ſpoonsful of cream. Sweeten it to your taſte, grate in half a nutmeg, and add a glaſs of brandy. Mix all well together, and fry your pancakes in butter. Garniſh them with green ſweetmeats, preſerved apricots, or green ſprigs of myrtle.—This makes a pretty corner-diſh either for dinner or ſupper.

Clary Pancakes.

TAKE three eggs, three ſpoonsful of fine flour, and a little ſalt. Beat them well together, and mix them with a pint of milk. Put lard into your pan, and when it is hot, pour in your batter as thin as poſſible, then lay in ſome clary leaves waſhed and dried, and pour a little more batter thin over them. Fry them of a nice brown, and ſerve them up hot.

Plain Fritters.

GRATE the crumb of a penny loaf, and put it into a pint of milk; mix it very ſmooth, and when cold, add the yolks of five eggs, three ounces of ſifted ſugar, and ſome grated nutmeg. Fry them in hog's lard, and when done, pour melted butter, wine, and ſugar into the diſh.

Cuſtard Fritters.

BEAT up the yolks of eight eggs with one ſpoonful of flour, half a nutmeg, a little ſalt, and a glaſs of brandy, add a pint of cream, ſweeten it, and bake it in a ſmall diſh. When cold cut it into quarters, and dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, and a little ginger grated. Fry them in a good lard or dripping, and when done, ſtrew over them ſome grated ſugar.

Apple

Apple Fritters.

TAKE ſome of the largeſt apples you can get, pare and core them, and then cut them into round ſlices.—Take half a pint of ale and two eggs, and beat in as much flour as will make it rather thicker than a common pudding, with nutmeg and ſugar to your taſte. Let it ſtand three or four minutes to riſe. Dip your ſlices of apple into the batter, fry them criſp, and ſerve them up with ſugar grated over them, and wine ſauce in a boat.

Water Fritters.

TAKE five or ſix ſpoonsful of flour, a little ſalt, a quart of water, eight eggs well beat up, a glaſs of brandy, and mix them all well together. The longer they are made before dreſſed, the better. Juſt before you do them, melt half a pound of butter, and beat it well in. Fry them in hog's-lard.

White Fritters.

TAKE two ounces of rice, waſh it clean in water, and dry it before the fire. Then beat it very fine in a mortar, and ſift it through a lawn ſieve. Put it into a ſaucepan, juſt wet it with milk, and when it is thoroughly moiſtened add to it another pint of milk. Set the whole over a ſtove, or very ſlow fire, and take care to keep it always moving. Put in a little ginger, and ſome candied lemon-peel grated. Keep it over the fire, till it is come almoſt to the thickneſs of a fine paſte.—When it is quite cold ſpread it out with a rolling-pin, and cut it into little pieces, taking care they do not ſtick to each other. Flour your hands, roll up your fritters handſomely, and fry them. When done, ſtrew on them ſome ſugar, and pour over them a little orange flower water.

Haſty Fritters.

PUT ſome butter into a ſtew-pan, and let it heat.—Take half a pint of good ale, and ſtir into it by degrees a little flour. Put in a few currants, or chopped apples, beat them up quick, and drop a large ſpoonful at a time all over the pan. Take care they do not ſtick together; turn

turn them with an egg-ſlice, and when they are of a fine brown, lay them on a diſh, ſtrew ſome ſugar over them, and ſerve them hot to table.

Fritters Royal.

PUT a quart of new milk into a ſaucepan, and when it begins to boil, pour in a pint of ſack, or wine. Then take it off, let it ſtand five or ſix minutes, ſkim off the curd, and put it into a baſon. Beat it up well with ſix eggs, and ſeaſon it with nutmeg. Then beat it with a whiſk, and add flour ſufficient to give it the uſual thickneſs of batter; put in ſome ſugar, and fry them quick.

Tanſey Fritters.

POUR a pint of boiling milk on the crumb of a penny loaf, let it ſtand an hour, and then put as much juice of tanſey to it as will give it a flavour. Add to it a little of the juice of ſpinach, in order to make it green. Put to it a ſpoonful of Ratafia-water, or brandy, ſweeten it to your taſte, grate the rind of half a lemon, beat the yolks of four eggs, and mix them all together. Put them in a ſtew-pan, with a quarter of a pound of butter; ſtir it over a ſlow fire, till it is quite thick; take it off, and let it ſtand two or three hours; then drop a ſpoonful at a time into a pan of boiling lard; and when done, grate ſugar over them, and ſerve wine-ſauce in a boat. Garniſh the diſh with ſlices of orange.

Rice Fritters.

BOIL a quarter of a pound of rice in milk till it is pretty thick; then mix it with a pint of cream, four eggs, ſome ſugar, cinnamon and nutmeg, ſix ounces of currants waſhed and picked, a little ſalt, and as much flour as will make it a thick batter. Fry them in little cakes in boiling lard, and when done, ſend them up with white ſugar and butter.

Chicken Fritters.

PUT on a ſtew-pan with ſome new milk, and as much flour of rice as will be neceſſary to make it of a tolerable thickneſs. Beat three or four eggs, the yolks

and

and whites together, and mix them well with the rice and milk. Add to them a pint of rich cream, ſet it over a ſtove, and ſtir it well. Put in ſome powdered ſugar, ſome candied lemon-peel cut ſmall, and ſome freſh-grated lemon-peel. Take all the white meat from a roaſted chicken, pull it into ſmall ſhreds, put it to the reſt of the ingredients, and ſtir it all together. Then take it off, and it will be a very rich paſte. Roll it out, cut it into ſmall fritters, and fry them in boiling lard. Strew the bottom of the diſh with ſugar finely powdered. Put in the fritters, and ſhake ſome ſugar over them.

Bilboquet Fritters.

BREAK five eggs into two handsful of fine flour, and put milk enough to make it work well together. Then put in ſome ſalt, and work it again. When it is well made, put in a tea-ſpoonful of powder of cinnamon, the ſame quantity of lemon-peel grated, and half an ounce of candied citron cut very ſmall. Put on a ſtew-pan, rub it over with butter, and put in the paſte. Set it over a very ſlow fire, and let it be done gently, without ſticking to the bottom or ſides of the pan.—When it is in a manner baked, take it out, and lay it on a diſh. Set on a ſtew-pan with a large quantity of lard; when it boils, cut the paſte the ſize of a finger, and then cut it acroſs at each end, which will riſe and be hollow, and have a very good effect. Put them into the boiling lard; but great care muſt be taken in frying them, as they riſe ſo much. When they are done, ſift ſome ſugar on a warm diſh, lay on the fritters, and ſift ſome more ſugar over them.

Orange Fritters.

TAKE five or ſix ſweet oranges, pare off the outſide as thin as poſſible, and cut them in quarters; take out the ſeeds and boil the oranges with a little ſugar; make a paſte with ſome white wine, flour, a ſpoonful of freſh butter melted, and a little ſalt; mix it neither too thick nor too thin; it ſhould rope in pouring from the ſpoon. Dip the quarters of your orange into this paſte, and fry them in hog's-lard till they are of a light brown.

brown. Serve them glazed with fine ſugar and a ſalamander.

Strawberry Fritters.

MAKE a paſte with ſome flour, a ſpoonful of brandy, a glaſs of white wine, and the whites of two eggs, beat it up ſtiff, with ſome lemon peel ſhred fine; mix it well, not too thick or thin; dip ſome large ſtrawberries into it, fry them, and glaze them with a ſalamander.

Any kind of fruit may be fried in the ſame manner; if not in ſeaſon, preſerved are better.

Strawberry Fritters.

MAKE a batter with flour, a ſpoonful of ſweet oil, another of white wine, a little raſped lemon-peel, and the whites of two or three eggs; make it pretty ſoft, juſt fit to drop with a ſpoon. Mix ſome large ſtrawberries with it, and drop them with a ſpoon into the hot fritters. When of a good colour, take them out, and drain them on a ſieve. When done, ſtrew ſome ſugar over them, or glaze them, and ſerve them to table.

Raſpberry Fritters.

GRATE the crumb of a French roll, or two Naples biſcuits, and put to it a pint of boiling cream. When cold, add to it the yolks of four eggs well beat up.—Mix all well together with ſome raſpberry juice; drop them into a pan of boiling lard in very ſmall quantities. When done ſtick them with blanched almonds ſliced.

Currant Fritters.

TAKE half a pint of ale that is not bitter, and ſtir into it as much flour as will make it pretty thick with a few currants. Beat it up quick, have the lard boiling, and put a large ſpoonful at a time into the pan.

German Fritters.

TAKE ſome well taſted criſp apples, pare, quarter, and core them; take the core quite out, and cut them into round pieces. Put into a ſtew-pan a quarter of a pint of French brandy, a table ſpoonful of fine ſugar

pounded, and a little cinnamon. Put the apples into this liquor, and ſet them over a gentle fire, ſtirring them often, but not to break them. Set on a ſtew-pan with ſome lard. When it boils drain the apples, dip them in ſome fine flour, and put them into the pan. Strew ſome ſugar over the diſh, and ſet it on the fire; lay in the fritters, ſtrew a little ſugar over them, and glaze them over with a red-hot ſalamander.

Almond Fraze.

STEEP a pound of Jordan almonds blanched in a pint of cream, ten yolks of eggs, and four whites.—Then take out the almonds, and pound them fine in a mortar; mix them again in the cream and eggs, and put in ſome ſugar, and grated white bread. Stir them all together, put ſome freſh butter into the pan, and as ſoon as it is hot, pour in the batter, ſtirring it in the pan till it is of a good thickneſs. When enough, turn it into a diſh, and throw ſugar over it.

CHAP. XVII.

TARTS AND PUFFS.

WE have already given directions for making puff-paſte for tarts, as alſo the making of Tarts as well as Pies, in the commencement of the fifteenth chapter. We have, therefore, here to treat only of thoſe of a ſmaller, and more delicate kind, concerning which the following general obſervations are neceſſary.

If you uſe tin patties to bake it, butter the bottoms, and then put on a very thin bit of cruſt, otherwiſe you will not be able to take them out; but if you bake them in glaſs or china, you need only uſe an upper cruſt.—Put ſome fine ſugar at the bottom, then lay in your fruit, ſtrew more ſugar at top, cover them, and bake them in a ſlack oven. Currants and raſberries make an exceeding good tart, and require little baking.

Apples and pears intended for tarts muſt be managed thus:

thus: cut them into quarters, and take out the cores then cut the quarters acroſs, and put them into a ſauce-pan, with as much water as will barely cover them, and let them ſimmer on a ſlow fire till the fruit is tender. Put a good piece of lemon-peel into the water with the fruit, and then have your patties ready. Lay fine ſugar at bottom, then your fruit, and a little ſugar at top. Pour over each tart one tea-ſpoonful of lemon-juice, and three of the liquor they were boiled in; then put on your lid, and bake them in a ſlack oven. Apricot tarts may be made in the ſame manner, only that you muſt not put in any lemon juice.

Preſerved fruit requires very little baking, and that which is very high preſerved, ſhould not be baked at all. In this caſe, the cruſt ſhould be firſt baked upon a tin the ſize of the intended tart; cut it with a marking-iron, and when cold, take it off, and lay it on the fruit.

SECT. I.

DIFFERENT KINDS OF TARTS.

Raſberry Tart.

ROLL out ſome thin puff-paſte, and lay it in a patty-pan; then put in ſome raſberries, and ſtrew over them ſome very fine ſugar. Put on the lid, and bake it.—— Then cut it open, and put in half a pint of cream, the yolks of two or three eggs well beaten, and a little ſugar. Give it another heat in the oven, and it will be fit for uſe.

Green Almond Tarts.

GATHER ſome almonds off the tree before they begin to ſhell, ſcrape off the down, and put them into a pan with ſome cold ſpring water. Then put them into a ſkillet with more ſpring water, ſet it on a ſlow fire, and let it remain till it juſt ſimmers. Change the water twice, and let them remain in the laſt till they begin to be tender. Then take them out, and dry them well in a cloth. Make a ſyrup with double-refined ſugar, put them into it, and let them ſimmer a ſhort time. Do the ſame

the next day, put them into a ſtone jar, and cover them very cloſe, for if the leaſt air comes to them, they will turn black. The yellower they are before they are taken out of the water, the greener they will be after they are done. Put them into your cruſt, cover them with ſyrup, lay on the lid, and bake them in a moderate oven.

Angelica Tarts.

PARE and core ſome golden pippins, or nonpareils; then the ſtalks of angelica, peel them, and cut them into ſmall pieces; apples and angelica, of each an equal quantity. Boil the apples in juſt water enough to cover them, with lemon-peel and fine ſugar. Do them very gently till they become a thin ſyrup, and then ſtrain it off. Put it on the fire with the angelica in it, and let it boil ten minutes. Make a puff-paſte, lay it at the bottom of the tin, and then a layer of apples, and a layer of angelica, till it is full. Pour in ſome ſyrup, put on the lid, and ſend it to a very moderate oven.

Rheubarb Tarts.

TAKE the ſtalks of rheubarb that grow in a garden, peel them, and cut them into ſmall pieces. Then do it in every reſpect the ſame as a gooſeberry tart.

Spinach Tarts.

SCALD ſome ſpinach in boiling water, and then drain it quite dry. Chop it, and ſtew it in ſome butter and cream, with a very little ſalt, ſome ſugar, ſome bits of citron, and very little orange flower water. Put it into very fine puff-paſte, and let it be baked in a moderate oven.

Petit Patties.

MAKE a ſhort cruſt, and roll it thick, take a piece of veal, and an equal quantity of bacon and beef ſuet. Shred them all very fine, ſeaſon them with pepper and ſalt, and a little ſweet-herbs. Put them into a ſtew-pan, and keep turning them about, with a few muſhrooms chopped ſmall, for eight or ten minutes. Then fill your patties, and cover them with cruſt. Colour them with the yolk of an egg, and bake them.—Theſe make a

very pretty garniſh, and give a handſome appearance to a large diſh.

Orange Tarts.

GRATE a little of the outſide rind of a Seville orange; ſqueeze the juice of it into a diſh, throw the peels into water, and change it often for four days.—Then ſet a ſaucepan of water on the fire, and when it boils put in the oranges; but mind to change the water twice to take out the bitterneſs. When they are tender, wipe them well, and beat them in a mortar till they are fine. Then take their weight in double-refined ſugar, boil it into a ſyrup, and ſcum it very clean. Put in the pulp, and boil altogether till it is clear. Let it ſtand till cold, then put it into the tarts, and ſqueeze in the juice. Bake them in a quick oven.

Chocolate Tarts.

RASP a quarter of a pound of chocolate, and a ſtick of cinnamon, and add to them ſome freſh lemon-peel grated, a little ſalt, and ſome ſugar. Then take two ſpoonsful of fine flour, and the yolks of ſix eggs well beaten and mixed with ſome milk. Put all theſe into a ſtewpan, and let them be a little time over the fire.—Then take it off, put in a little lemon-peel cut ſmall, and let it ſtand till it is cold. Beat up enough of the whites of eggs to cover it, and put it into puff-paſte. When it is baked, ſift ſome ſugar over it, and glaze it with a ſalamander.

SECT. II.

PUFFS, &c.

Sugar Puffs.

BEAT up the whites of ten eggs till they riſe to a high froth, and then put them into a marble mortar, with as much double-refined ſugar as will make it thick. Then rub it well round the mortar, put in a few carraway ſeeds, and take a ſheet of wafers, and lay it on as broad as a ſix-pence, and as high as you can. Put them

them into a moderately heated oven for about a quarter of an hour, and they will have a very white and delicate appearance.

Lemon Puffs.

TAKE a pound of double-refined ſugar, bruiſe it, and ſift it through a fine ſieve. Put it into a bowl, with the juice of two lemons, and mix them together. Then beat the white of an egg to a very high froth, put it into your bowl, beat it half an hour, and then put in three eggs, with two rinds of lemons grated, Mix it well up, and throw ſugar on your papers, drop on the puffs in ſmall drops, and bake them in a moderately heated oven.

Almond Puffs.

TAKE two ounces of ſweet almonds, blanch them, and beat them very fine with orange-flower water. Beat up the whites of three eggs to a very high froth, and then ſtrew in a little ſifted ſugar. Mix your almonds with the ſugar and eggs, and then add more ſugar till it is as thick as paſte. Lay it in cakes and bake them in a ſlack oven on paper.

Chocolate Puffs.

BEAT and ſift half a pound of double-refined ſugar, ſcrape into it an ounce of chocolate very fine, and mix them together. Beat up the white of an egg to a very high froth, and ſtrew into it your ſugar and chocolate. Keep beating it till it is as thick as paſte, then ſugar your paper, drop them on about the ſize of a ſix-pence, and bake them in a very ſlow oven.

Curd Puffs.

PUT a little rennet into two quarts of milk, and when it is broken, put it into a coarſe cloth to drain. Then rub the curd through a hair ſieve, and put to it four ounces of butter, ten ounces of bread, half a nutmeg, a lemon-peel grated, and a ſpoonful of wine.—Sweeten with ſugar to your taſte, rub your cups with butter, and put them into the oven for about half an hour.

Wafers.

Wafers.

TAKE a ſpoonful of orange-flower water, two ſpoonsful of flour, two of ſugar, and the ſame of milk. Beat them well together for half an hour; then make your wafer tongs hot, and pour a little of your batter in to cover your irons. Bake them on a ſtove fire, and as they are baking, roll them round a ſtick like a ſpiggot. When they are cold, they will be very criſp, and are proper to be eat either with jellies or tea.

CHAP. XVIII.

CHEESECAKES AND CUSTARDS.

SECT. I.

CHEESECAKES.

THE ſhorter time any cheeſecakes are made, before put into the oven, the better; but more particularly almond, or lemon cheeſecakes, as ſtanding long will make them grow oily, and give them a diſagreeable appearance. Particular attention muſt likewiſe be paid to the heat of the oven, which muſt be moderate; for if it is too hot, they will be ſcorched, and conſequently their beauty ſpoiled; and, if too ſlack, they will look black and heavy.

Common Cheeſecakes.

PUT a ſpoonful of rennet into a quart of new milk, and ſet it near the fire. When the milk is blood-warm, and broken, drain the curd through a coarſe ſieve. Now and then break the curd gently with your fingers, and rub into it a quarter of a pound of butter, the ſame quantity of ſugar, a nutmeg, and two Naples biſcuits grated; the yolks of four eggs, and the white of one, with an ounce of almonds well beaten with two ſpoonsful of roſe-water, and the ſame of ſack. Then clean and waſh ſix ounces of currants, and put them into the curd. Mix all well together, fill your patty-pans, and ſend them to a moderate oven.

Fine

Fine Cheesecakes.

PUT a pint of cream into a saucepan over the fire, and when it is warm, add to it five quarts of milk, immediately taken from the cow. Then put to it some rennet, give it a stir about, and when it is turned, put the curd into a linen cloth or bag. Let it drain well away from the whey, but do not squeeze it too much. Put it into a mortar, and pound it as fine as butter. Add to it half a pound of sweet-almonds blanched, and half a pound of macaroons, both beat exceeding fine, but if you have no macaroons, Naples biscuits will do.—Then add the yolks of nine eggs well beaten up, a grated nutmeg, a little rose, or orange-flower water, and half a pound of fine sugar. Mix all well together, and melt a pound and a quarter of butter, and stir it well in. Then make a puff-paste in this manner: Take a pound of fine flour, wet it with cold water, roll it out, put into it by degrees a pound of fresh butter, and shake a little flour on each coat as you roll it. Then proceed to finish your business as before directed, and send them to the oven. For variety, when you make them of macaroons, put in as much tincture of saffron, as will give them a high colour, but no currants. These may be called saffron cheesecakes.

Bread Cheesecakes.

SLICE a penny loaf as thin as possible, then pour on it a pint of boiling cream, and let it stand two hours.—Then take eight eggs, half a pound of butter, and a nutmeg grated. Beat them well together, and mix them into the cream and bread, with half a pound of currants well washed and dried, and a spoonful of white wine or brandy. Bake them in patty-pans, or raised crust.

Rice Cheesecakes.

BOIL four ounces of rice till it is tender, and then put it into a sieve to drain. Mix with it four eggs well beaten up, half a pound of butter, half a pint of cream, six ounces of sugar, a nutmeg grated, and a glass of brandy

brandy or ratifie water. Beat them all well together, then put them into raiſed cruſts, and bake them in a moderate oven.

Almond Cheeſecakes.

TAKE four ounces of ſweet almonds, blanch them, and put them into cold water; then beat them in a marble mortar, or wooden bowl, with ſome roſe-water.—Put to it four ounces of ſugar, and the yolks of four eggs beat fine. Work it in the mortar, or bowl, till it becomes white and frothy, and then make a rich puff-paſte as follows: Take half a pound of flour, a quarter of a pound of butter, rub a little of the butter into the flour, mix it ſtiff with a little cold water, and then roll your paſte ſtraight out. Strew on a little flour, and lay over it, in thin bits, one third of your butter; throw a little more flour over the butter, and do the like three different times. Then put the paſte into your tins, fill them, grate ſugar over them, and bake them in a gentle oven.

Or you may make Almond Cheeſecakes thus:

TAKE four ounces of almonds, blanch them, and beat them with a little orange-flower water; add the yolks of eight eggs, the rind of a large lemon grated, half a pound of melted butter, and ſugar to your taſte; lay a thin puff-paſte at the bottom of your tins, and little ſlips acroſs. Add about half a dozen bitter almonds.

Lemon Cheeſecakes.

BOIL the peelings of two large lemons till they are tender; then pound them well in a mortar, with a quarter of a pound of loaf ſugar, the yolks of ſix eggs, half a pound of freſh butter, and a little curd beat fine. Pound and mix all together, lay a puff-paſte in your patty-pans, fill them half full and bake them.

Orange cheeſecakes muſt be done the ſame way; but you muſt boil the peel in two or three waters to deprive it of its bitter taſte.

Citron Cheeſecakes.

BEAT the yolks of four eggs, and mix them with a quart of boiled cream. When it is cold, ſet it on the

fire, and let it boil till it curds. Blanch ſome almonds, beat them with orange-flower water, and put them into cream, with a few Naples biſcuits, and green citron ſhred fine. Sweeten it to your taſte, and bake them in cups.

SECT. II.

CUSTARDS.

IN making of cuſtards, the greateſt care muſt be taken that your pan be well tinned; and always remember to put a ſpoonful of water into it, to prevent your ingredients ſticking to the bottom.

Plain Cuſtards.

PUT a quart of good cream over a ſlow fire, with a little cinnámon, and four ounces of ſugar. When it has boiled, take it off the fire, beat the yolks of eight eggs, and put to them a ſpoonful of orange-flower water, to prevent the cream from cracking. Stir them in by degrees as your cream cools, put the pan over a very ſlow fire, ſtir it carefully one way till it is almoſt boiling, and then pour it into cups.

Or you may make them in this Manner:

TAKE a quart of new milk, ſweeten to your taſte, beat up well the yolks of eight eggs and the whites of four. Stir them into the milk, and bake it in china baſons. Or put them into a deep china diſh, and pour boiling water round them, till the water is better than half way up their ſides; but take care the water does not boil too faſt, leſt it ſhould get into your cups, and ſpoil your cuſtards.

Baked Cuſtard.

BOIL a pint of cream with ſome mace, and cinnamon, and when it is cold, take four yolks and two whites of eggs, a little roſe and orange-flower water and ſack, and nutmeg and ſugar to your palate. Mix them well together, and bake it in cups.

Rice

Rice Cuſtards.

PUT a blade of mace and a quartered nutmeg into a quart of cream; boil it, then ſtrain it, and add to it ſome whole rice boiled, and a little brandy. Sweeten it to your palate, ſtir it over the fire till it thickens, and ſerve it up in cups, or a diſh. It may be uſed either hot or cold.

Almond Cuſtards.

TAKE a quarter of a pound of almonds, blanch and beat them very fine, and then put them into a pint of cream, with two ſpoonsful of roſe-water. Sweeten it to your palate, beat up the yolks of four eggs very fine, and put it in. Stir all together one way over the fire till it is thick, and then pour it into cups.

Lemon Cuſtards.

TAKE half a pound of double-refined ſugar, the juice of two lemons, the rind of one pared very thin, the inner-rind of one boiled tender and rubbed through a ſieve, and a pint of white wine. Let them boil for ſome time, then take out the peel and a little of the liquor, and ſet it to cool. Pour the reſt into the diſh you intend for it, beat four yolks and two whites of eggs, and mix them with your cool liquor. Strain them into your diſh, ſtir them well together, and ſet them on a ſlow fire in boiling water. When it is enough, grate the rind of a lemon on the top, and brown it over with a hot ſalamander. This may be eaten either hot or cold.

Orange Cuſtards.

BOIL very tender the rind of half a Seville orange, and then beat it in a mortar till it is very fine. Put to it a ſpoonful of the beſt brandy, the juice of a Seville orange, four ounces of loaf ſugar, and the yolks of four eggs. Beat them all well together for ten minutes, and then pour in by degrees a pint of boiling cream. Keep beating them till they are cold, then put them in cuſtard cups, and ſet them in a diſh of hot water. Let them ſtand till they are ſet, then take them out, and ſtick preſerved orange on the top. Theſe, like the former, may be ſerved up either hot or cold.

Beeſt Cuſtards.

SET a pint of beeſt over the fire, with a little cinnamon, and three bay-leaves, and let it be boiling hot. Then take it off, and have ready mixed a ſpoonful of flour, and the ſame of thick cream. Pour the hot beeſt upon it by degrees, mix it well together, and ſweeten it to your taſte. You may bake it either in cruſts or cups.

CHAP. XIX.

CAKES BISCUITS, &c.

ONE very material matter to be attended to in making theſe articles is, that all your ingredients are ready at the time you are going to make them, and that you do not leave them till your buſineſs is done; but be particularly obſervant with reſpect to the eggs when beaten up, which, if left at any time, muſt be again beaten, and by that means your cake will not be ſo light as it otherwiſe would and ought to be. If you uſe butter to your cakes, be careful in beating it to a fine cream before you mix the ſugar with it. Cakes made with rice, ſeeds, or plumbs, are beſt baked with wooden girths, as thereby the heat will penetrate into the middle, which will not be the caſe if baked in pots or tins. The heat of the oven muſt be proportioned to the ſize of the cake.

A good Common Cake.

TAKE ſix ounces of ground rice, and the ſame quantity of flour, the yolks and whites of nine eggs, half a pound of lump ſugar, pounded and ſifted, and half an ounce of carraway-ſeeds. Mix theſe well together, and bake it an hour in a quick oven.

A Rich Seed Cake.

TAKE a pound and a quarter of flour well dried, a pound of butter, a pound of loaf-ſugar, beat and ſifted, eight eggs, two ounces of carraway ſeeds, one nutmeg grated

grated, and its weight in cinnamon. Firſt beat your butter to a cream, then put in your ſugar; beat the whites of your eggs by themſelves, and mix them with your butter and ſugar, and then beat up the yolks and mix with the whites. Beat in your flour, ſpices, and ſeed, a little before you ſend it away. Bake it two hours in a quick oven.

A Pound Cake Plain.

BEAT a pound of butter in an earthen pan till it is like a fine thick cream, then beat in nine whole eggs till quite light. Put in a glaſs of brandy, a little lemon-peel ſhred fine; then work in a pound and a quarter of flour. Put it into your hoop or pan and bake it for one hour.

A pound plumb cake is made the ſame, with putting one pound and a half of clean waſhed currants and half a pound of candied lemon or orange-peel.

Cream Cakes.

BEAT the whites of nine eggs to a ſtiff froth, ſtir it gently with a ſpoon, leſt the froth ſhould fall, and to every white of an egg grate the rinds of two lemons. Shake in gently a ſpoonful of double-refined ſugar ſifted fine, lay a wet ſheet of paper on a tin, and with a ſpoon drop the froth in little lumps on it, at a ſmall diſtance from each other. Sift a good quantity of ſugar over them, ſet them in the oven after the bread is out, and cloſe up the mouth of it, which will occaſion the froth to riſe. As ſoon as they are coloured they will be ſufficiently baked; then take them out, and put two bottoms together; lay them on a ſieve, and ſet them to dry in a cool oven.

Wedding or Chriſtening Cake.

TAKE three pounds and three quarters of butter, four pounds and a half of flour, three pounds of ſugar, ſix pounds of currants, one pound and a half of candied lemon-peel, half a pound of almonds, half a pound of citron, thirty eggs, and a pint of brandy and milk.—Beat your butter in a pan till it is like thick cream,

but be ſure not to make it too hot; then add your eggs by degrees till they are quite light, then beat in half your flour, then put your milk and brandy in; grate the rinds of ſix lemons and put in the reſt of your flour, currants, candied lemon-peel, almonds, and half an ounce of ſpices, beat and ſifted through a fine ſieve, ſuch as cloves, mace, nutmegs, cinnamon, and allſpice; only put half an ounce of the whole in. If you bake the whole in one cake it will take three hours, but muſt not be baked too quick.

☞ *The above Cake is made exactly the ſame as at* TUPP *and* PERRY'S *in* OXFORD STREET.

Rice Cakes.

BEAT the yolks of fifteen eggs for near half an hour with a whiſk; then put to them ten ounces of loaf-ſugar ſifted fine, and mix them well together. Then put in half a pound of ground rice, a little orange-water or brandy, and the rinds of two lemons grated. Then put in the whites of ſeven eggs well beaten, and ſtir the whole together for a quarter of an hour. Put them in a hoop, and ſet it in a quick oven for half an hour, and it will be properly done.

Gingerbread Cakes.

TAKE three pounds of flour, a pound of ſugar, the ſame quantity of butter rolled in very fine, two ounces of beaten ginger, and a large nutmeg grated. Then take a pound of treacle, a quarter of a pint of cream, and make them warm together. Work up the bread ſtiff, roll it out, and make it up into thin cakes. Cut them out with a tea-cup or ſmall glaſs, or roll them round like nuts, and bake them in a ſlack oven or tin plates.

Bath Cakes or Buns.

TAKE half a pound of butter, and one pound of flour; rub the butter well into the flour; add five eggs, and a tea-cup full of yeaſt. Set the whole well mixed up before the fire to riſe; when ſufficiently roſe add a quarter of a pound of fine powder ſugar, an ounce of carraways well mixed in, then roll them out in little cakes, and bake them on tins; they may either be eat for breakfaſt or tea.

Shrewſbury

Shrewſbury Cakes.

BEAT half a pound of butter to a fine cream, and put in the ſame weight of flour, one egg, ſix ounces of beaten and ſifted loaf ſugar, and half an ounce of carraway ſeeds. Mix them with a paſte, roll them thin, and cut them round with a ſmall glaſs, or little tins; prick them, lay them on ſheets of tin; and bake them in a ſlow oven.

Portugal Cakes.

MIX into a pound of fine flour a pound of loaf-ſugar beat and ſifted, and rub it into a pound of pure ſweet butter till it is thick like grated white bread; then put to it two ſpoonsful of roſe-water, two of ſack, and ten eggs; and then work them well with a whiſk, and put in eight ounces of currants. Butter the tin pans, fill them but half full, and bake them. If made without currants, they will keep half a year.

Saffron Cakes.

TAKE a quartern of fine flour, a pound and a half of butter, three ounces of carraway ſeeds, ſix eggs well beaten, a quarter of an ounce of cloves and mace fine beaten together, a little cinnamon pounded, a pound of ſugar, a little roſe-water and ſaffron, a pint and a half of yeaſt, and a quart of milk. Mix all together lightly in the following manner: firſt boil your milk and butter, then ſkim off the butter, and mix it with your flour, and a little of the milk. Stir the yeaſt into the reſt, and ſtrain it. Mix it with the flour, put in your ſeeds and ſpice, roſe-water, tincture of ſaffron, ſugar, and eggs. Beat it all well up, and bake it in a hoop or pan well buttered. Send it to a quick oven, and an hour and a half will do it.

Pruſſian Cakes.

TAKE half a pound of dried flour, a pound of beaten and ſifted ſugar, the yolks and whites of ſeven eggs beaten ſeparately, the juice of a lemon, the peels of two finely grated, and half a pound of almonds beat fine with roſe-water. When you have beat the whites of the eggs

to

to a froth, put in the yolks, and every thing elſe, except the flour, and beat them well together. Shake in the flour juſt before you ſet it in the oven, and be particularly careful to beat the whites and yolks ſeparately, otherwiſe your cake will be heavy, and very unpleaſant.

Queen Cakes.

TAKE a pound of ſugar, and beat and ſift it; a pound of well dried flour, a pound of butter, eight eggs, and half a pound of currants waſhed and picked; grate a nutmeg, and the ſame quantity of mace and cinnamon. Work your butter to a cream, and put in your ſugar; beat the whites of your eggs near half an hour, and mix them with your ſugar and butter. Then beat your yolks near half an hour, and put them to your butter. Beat the whole well together, and when it is ready for the oven, put in your flour, ſpices, and currants. Sift a little ſugar over them, and bake them in tins.

Almond Cakes.

TAKE two ounces of bitter, and one pound of ſweet almonds, blanched and beat, with a little roſe or orange flower water, and the white of one egg; half a pound of ſifted loaf ſugar, eight yolks and three whites of eggs, the juice of half a lemon and the rind grated. Mix the whole well together, and either bake it in one large pan, or ſeveral ſmall ones.

Little Plumb Cakes.

TAKE half a pound of ſugar finely powdered, two pounds of flour well dried, four yolks and two whites of eggs, half a pound of butter waſhed with roſe-water, ſix ſpoonsful of cream warmed, and a pound and a half of currants unwaſhed, but picked and rubbed very clean in a cloth. Mix all well together, then make them up into cakes, bake them in a hot oven, and let them ſtand half an hour till they are coloured on both ſides. Then take down the oven lid, and let them ſtand to ſoak. You muſt rub the butter well into the flour, then the eggs and cream, and then the currants.

Ratafia

Ratafia Cakes.

FIRST blanch, and then beat half a pound of ſweet almonds, and the ſame quantity of bitter almonds, in fine orange, roſe, or ratafia water, to keep the almonds from oiling. Take a pound of fine ſugar pounded and ſifted, and mix it with your almonds. Have ready the whites of four eggs well beaten, and mix them lightly with the almonds and ſugar. Put it into a preſerving-pan, and ſet it over a moderate fire. Keep ſtirring it one way until it is pretty hot, and when a little cool, form it in ſmall rolls, and cut it into thin cakes. Dip your hands in flour, and ſhake them on them; give each a light tap with your finger, and put them on ſugar papers. Sift a little ſugar on them before you put them into the oven, which muſt be quite ſlack.

Apricot Cakes.

TAKE a pound of ripe apricots, ſcald and peel them, and, as ſoon as you find the ſkin will come off, take out the ſtones. Beat the fruit in a mortar to a pulp; then boil half a pound of double-refined ſugar, with a ſpoonful of water, ſkim it well, and put to it the pulp of your apricots. Let it ſimmer a quarter of an hour over a ſlow fire, and keep ſtirring it all the time. Then pour it into ſhallow flat glaſſes, turn them out upon glaſs plates, put them into a ſtove, and turn them once a day till they are dry.

Orange Cakes.

QUARTER what quantity you pleaſe of Seville oranges that have very good rinds, and boil them in two or three waters until they are tender, and the bitterneſs gone off. Skim them, and then lay them on a clean napkin to dry. Take all the ſkins and ſeeds out of the pulp, with a knife, ſhred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine ſugar into a pan, with juſt as much water as will diſſolve it. Boil it till it becomes a perfect ſugar, and then, by degrees, put in your orange-peels and pulp. Stir them well before you ſet them on the fire; boil it very gently till it looks clear and thick, and then put

them into flat-bottomed glaſſes. Set them in a ſtove, and keep them in a conſtant and moderate heat; and when they are candied on the top, turn them out upon glaſſes.

Lemon Cakes.

TAKE the whites of ten eggs, put to them three ſpoonsful of roſe or orange-flower water, and beat them an hour with a whiſk. Then put in a pound of beaten and ſifted ſugar, and grate into it the rind of a lemon. When it is well mixed put in the juice of half a lemon, and the yolks of ten eggs beat ſmooth. Juſt before you put it into the oven, ſtir in three quarters of a pound of flour, butter your pan, put it into a moderate oven, and an hour will bake it.

Currant Cakes.

DRY well before a fire a pound and a half of fine flour, take a pound of butter, half a pound of fine loaf ſugar well beaten and ſifted, four yolks of eggs, four ſpoonsful of roſe-water, the ſame of ſack, a little mace, and a nutmeg grated. Beat the eggs well, and put them to the roſe water and ſack. Then put to it the ſugar and butter. Work them all together, and then ſtrew in the currants and flour, having taken care to have them ready warmed for mixing. You may make ſix or eight cakes of them; but mind to bake them of a fine brown, and pretty criſp.

Whigs.

PUT half a pint of warm milk to three quarters of a pound of fine flour, and mix in it two or three ſpoonsful of light barm. Cover it up, and ſet it before the fire an hour, in order to make it riſe. Work into the paſte four ounces of ſugar, and the ſame quantity of butter. Make it into cakes, or whigs, with as little flour as poſſible, and a few ſeeds, and bake them in a quick oven.

Common Biſcuits.

BEAT eight eggs well up together, and mix with them a pound of ſifted ſugar with the rind of a lemon grated. Whiſk it about till it looks light, and then put in

in a pound of flour, with a little roſe-water. Sugar them over, and bake them in tins, or on papers.

Sponge Biſcuits.

BEAT the yolks of twelve eggs for half an hour; then put in a pound and a half of ſugar beat and ſifted, and whiſk it till you ſee it riſe in bubbles. Then beat the whites to a ſtrong froth, and whiſk them well with your ſugar and yolks. Work in fourteen ounces of flour, with the rinds of two lemons grated. Bake them in tin moulds buttered, and in a quick oven. They will take about half an hour baking; but before you put them into the oven, remember to ſift pounded ſugar over them.

Spaniſh Biſcuits.

TAKE the yolks of eight eggs, beat them half an hour, and then put to them eight ſpoonsful of ſifted ſugar. Then beat the whites to a ſtrong froth, and work them well with the yolks and ſugar. Put in four ſpoonsful of flour, and a little lemon-peel cut fine. Mix all well together, and bake them on paper.

Drop Biſcuits.

BEAT up the whites of ſix eggs, and the yolks of ten, with a ſpoonful of roſe-water, and then put in ten ounces of beaten and ſifted loaf-ſugar. Whiſk them well for half an hour, and then add an ounce of carraway-ſeeds cruſhed a little, and ſix ounces of fine flour. Mix the whole well together, drop them on papers, and bake them in a moderately heated oven.

Lemon Biſcuits.

TAKE the yolks of ten eggs, and the whites of five, and beat them well together, with four ſpoonsful of orange-flower water, till they froth up. Then put in a pound of loaf ſugar ſifted, beat it one way for half an hour or more, put in half a pound of flour, with the raſpings of two lemons, and the pulp of a ſmall one.—Butter your tin, and bake it in a quick oven; but do not ſtop up the mouth at firſt, for fear it ſhould ſcorch.—Duſt it with ſugar before you put it into the oven.

Macaroons.

BLANCH and beat fine a pound of ſweet almonds, and put to them a pound of ſugar and a little roſe-water, to keep them from oiling. Then beat the whites of ſeven eggs to a froth, put them in, and work the whole well together. Drop them on wafer-paper, grate ſugar over them, and put them into the oven.

Green Caps.

HAVING gathered as many codlins as you want, juſt before they are ripe, green them in the ſame manner as for preſerving. Then rub them over with a little oiled butter, grate double-refined ſugar over them, and ſet them in the oven till they look bright, and ſparkle like froſt. Then take them out, and put them into a china diſh. Make a very fine cuſtard, and pour it round them. Stick ſingle flowers in every apple, and ſerve them up.

Black Caps.

TAKE out the cores, and cut into halves twelve large apples. Place them on a tin patty-pan as cloſe as they can lie, with the flat ſide downwards. Squeeze a lemon into two ſpoonsful of orange-flower water, and pour it over them. Shred ſome lemon-peel fine, and throw over them, and grate fine ſugar over all. Set them in a quick oven, and half an hour will do them. When you ſend them to table, ſtrew fine ſugar all over the diſh.

Snow Balls.

PARE and take out the cores of five large baking apples, and fill the holes with orange or quince marmalade. Then make ſome good hot paſte, roll your apples in it, and make your cruſt of an equal thickneſs. Put them in a tin dripping-pan, bake them in a moderate oven, and when you take them out, make icing for them, directions for which, you will find at the cloſe of the ſecond ſection in the next chapter. Let your icing be about a quarter of an inch thick, and ſet them at a good diſtance from the fire till they are hardened; but take care you do not let them brown. Put one in the middle of a diſh, and the others round it.

CHAP. XX.

THE ART OF CONFECTIONARY.

SECT. I.

THE METHOD OF PREPARING SUGARS AND COLOURS.

THE firſt proceſs in the art of confectionary is that of *clarifying ſugars*, which requires great care and attention, and muſt be done according to the following direction:

Break the white of an egg into your preſerving-pan, put to it four quarts of water, and beat it up to a froth with a whiſk. Then put in twelve pounds of ſugar, mix all together, and ſet it over the fire. When it boils put in a little cold water, and in this manner proceed as many times as may be neceſſary till the ſcum appears thick on the top. Then remove it from the fire, and when it is ſettled take off the ſcum, and paſs it through a ſtraining-bag. If the ſugar ſhould not appear very fine, give it another boil before you ſtrain it.—This is the firſt operation, having done which you may proceed to clarify your ſugar to either of the following degrees:

1. *Smooth or Candy Sugar.*—After having gone through the firſt proceſs, as before directed, put what quantity you may have occaſion for over the fire, and let it boil till it is ſmooth. This you may know by dipping your ſkimmer into the ſugar, and then touching it between your fore-finger and thumb, and immediately on opening them, you will obſerve a ſmall thread drawn between, which will immediately break, and remain on a drop on your thumb, which will be a ſign of its being in ſome degree of ſmoothneſs. Then give it another boiling, and it will draw into a larger ſtring, when it will have acquired the firſt degree, from whence we proceed to

2. *Bloom*

2. *Bloom Sugar.*—In this degree of refining ſugar, you muſt boil it longer than in the former proceſs, and then dip your ſkimmer in, ſhaking off what ſugar you can into the pan: then blow with your mouth ſtrongly through the holes, and if certain bladders, or bubbles, go through, it will be a proof that it has acquired the ſecond degree.

3. *Feathered Sugar.*—To prove this degree, dip the ſkimmer into the ſugar when it has boiled longer than in the former degrees. When you have ſo done, firſt ſhake it over the pan, then give it a ſudden flirt behind you, and if it is enough, the ſugar will fly off like feathers.

4. *Crackled Sugar.*—Boil your ſugar longer than in the preceding degree; then dip a ſtick into it, and immediately put it into a pan of cold water, which you muſt have by you for that purpoſe. Draw off the ſugar that hangs to the ſtick into the water, and if it becomes hard, and ſnaps, it has acquired the proper degree; but if otherwiſe, you muſt boil it again till it anſwers that trial. Be particularly careful that the water you uſe for this purpoſe is perfectly cold, otherwiſe you will be greatly deceived.

5. *Carmel Sugars.*—To obtain the laſt degree, your ſugar muſt boil longer than in either of the former operations. You muſt prove it by dipping a ſtick, firſt into the ſugar, and then into cold water; but this you muſt obſerve, that when it comes to the carmel height, it will, the moment it touches the water, ſnap like glaſs, which is the higheſt and laſt degree of refining ſugar. When you boil this, take care that your fire is not too fierce, leſt it ſhould, by flaming up the ſides of the pan, cauſe the ſugar to burn, diſcolour it, and thereby deſtroy all your labour.

Having thus deſcribed the various degrees of refining ſugar, we ſhall now point out the method of preparing thoſe colours with which they may be tinged, according to the fancy, and the different purpoſes for which they are to be uſed.

Red

Red Colour.

TO make this colour, boil an ounce of cochineal in half a pint of water, for about five minutes; then add half an ounce of cream of tartar, and half an ounce of pounded allum, and boil the whole on a ſlow fire about as long again. In order to know if it is done, dip a pen into it, write on white paper, and if it ſhews the colour clear, it is ſufficient. Then take it off the fire, add two ounces of ſugar, and let it ſettle. Pour it clear off, and keep it in a bottle well ſtopped for uſe.

Blue Colour.

THIS colour is only for preſent uſe, and muſt be made thus: Put a little warm water in a plate, and rub an indigo ſtone in it till the colour is come to the tint you would have it. The more you rub it, the higher the colour will be.

Yellow Colour.

THIS is done by pouring a little water into a plate, and rubbing it with a bit of gumboge. It may alſo be done with yellow lilly thus: Take the heart of the flower, infuſe the colour with milk-warm water, and preſerve it in a bottle well ſtopped.

Green Colour.

TRIM the leaves of ſome ſpinach, boil them about half a minute in a little water, then ſtrain it clear off, and it will be fit for uſe.

Any alteration may be made in theſe colours, by mixing to what ſhade you think proper; but, on theſe occaſions, taſte and fancy muſt be your guide.

Devices in Sugar.

STEEP gum-tragacanth in roſe-water, and with ſome double-refined ſugar make it into a paſte. Colour it to your fancy, and make up your device in ſuch forms as you may think proper. You may have moulds made in various ſhapes for this purpoſe; and your devices will be pretty ornaments placed on the top of iced cakes.

Sugar of Roſes in various Figures.

CHIP off the white part of ſome roſe-buds, and dry them in the ſun. Pound an ounce of them very fine; then take a pound of loaf-ſugar, wet it in ſome roſe-water, and boil it to a candy height; then put in your powder of roſes, and the juice of a lemon. Mix all well together, then put it on a pie-plate, and cut it into lozenges, or make it into any kind of ſhapes or figures your fancy may draw. If you want to uſe them as ornaments for a deſert, you may gild or colour them to your taſte.

SECT. II.

CREAMS AND JAMS.

Orange Cream.

PARE off the rind of a Seville orange very fine, and then ſqueeze out the juice of four oranges. Put them into a ſtew-pan, with a pint of water, and eight ounces of ſugar; mix with them the whites of five eggs well beat, and ſet the whole over the fire. Stir it one way till it becomes thick and white, then ſtrain it through a gauze, and keep ſtirring it till it is cold. Then beat the yolks of five eggs very fine, and put into your pan with ſome cream and the other articles. Stir it over a ſlow fire till it is ready to boil, then pour it into a baſon, and having ſtirred it till it is quite cold, put it into your glaſſes.

Lemon Cream.

CUT off the rinds of two lemons as thin as you can, then ſqueeze out the juice of three, and add to them a pint of ſpring water. Mix with them the whites of ſix eggs beat very fine, ſweeten it to your taſte, and keep ſtirring it till it thickens, but be careful it does not boil. Strain it through a cloth, then mix with it the yolks of ſix eggs well beat up, and put it over the fire to thicken. Then pour it into a bowl, and when it is thoroughly cold, put it into your glaſſes.

Hartſhorn

Hartſhorn Cream.

TAKE four ounces of the ſhavings of hartſhorn, boil them in three pints of water till it is reduced to half a pint, and then run it through a jelly-bag. Put to it a pint of cream, and four ounces of fine ſugar, and let it juſt boil up. Put it into jelly-glaſſes, let it ſtand till it is cold, and then, by dipping your glaſſes into ſcalding water, it will ſlip out whole. Then ſtick them all over with ſlices of almond cut lengthways. It is generally eaten with white-wine and ſugar.

Burnt Cream.

TAKE a little clarified ſugar, put it into your ſugar-pan, and let it boil till it colours in the pan; then pour in your cream, ſtirring it all the time till the ſugar is diſſolved. The cream may be made in the following manner: To a pint of cream take five eggs, a quarter of a pound of fine ſugar and a ſpoonful of orange-flower-water; ſet it over the fire, ſtirring it till it is thick; but be ſure it does not boil, or elſe it will curdle.

Burnt Cream another Way.

BOIL a pint of cream with ſugar, and a little lemon-peel ſhred fine; and then beat up the yolks of ſix, and the whites of four eggs ſeparately. When your cream has got cool, put in your eggs, with a ſpoonful of orange-flower water, and one of fine flour. Set it over the fire, keep ſtirring it till it is thick, and then pour it into a diſh. When it is cold, ſift a quarter of a pound of fine ſugar all over it, and hold a hot ſalamander over it, till it is of a nice light brown colour.

Blanched Cream.

TAKE a quart of very thick cream, and mix with it ſome fine ſugar and orange-flower water. Boil it, and beat up the whites of twenty eggs with a little cold cream; ſtrain it, and when the cream is upon the boil, pour in the eggs, and keep ſtirring it till it comes to a thick curd. Then take it up, and ſtrain it again through a hair ſieve; beat it well with a ſpoon till it is cold, and then put it into a diſh.

Cream à-la-Franchipane.

PUT two ſpoonsful of flour into a ſtew-pan, with ſome grated lemon-peel, ſome dried orange-flowers ſhred fine, and a little ſalt; beat up the yolks and whites of ſix eggs, with a pint of milk and a bit of ſugar; make it boil and ſtir it over the fire half an hour: when cold uſe it to make a franchipane pie or tartlets, for which nothing more is neceſſary than to put it upon a puff-paſte, and when it is cold glaze it with ſugar. You may put in a few ratafia biſcuits to give it a flavour.

Whipt Cream.

TAKE the whites of eight eggs, a quart of thick cream, and half a pint of ſack. Mix them together, and ſweeten it to your taſte with double-refined ſugar. You may perfume it, if you pleaſe, with a little muſk or ambergris tied in a rag, and ſteeped a little in the cream. Whip it up with a whiſk, and ſome lemon-peel tied in the middle of the whiſk. Take the froth with a ſpoon, and lay it in your glaſſes or baſons. This put over fine tarts has a pretty appearance.

Spaniſh Cream.

TAKE three ſpoonsful of flour of rice ſifted very fine, the yolks of three eggs, three ſpoonsful of water, and two of orange-flower water. Then put to them one pint of cream, and ſet it upon a good fire; keep ſtirring it till it is of a proper thickneſs, and then pour it into cups.

Steeple Cream.

TAKE five ounces of hartſhorn and two ounces of iſinglaſs, and put them into a ſtone bottle; fill it up with fair water to the neck; put in a ſmall quantity of gum-arabic and gum-dragon; then tie up the bottle very cloſe, and ſet it into a pot of water, with hay at the bottom. When it has ſtood ſix hours, take it out, and let it ſtand an hour before you open it; then ſtrain it, and it will be a ſtrong jelly. Take a pound of blanched almonds, beat them very fine, mix it with a pint of thick cream, and let it ſtand a little; then ſtrain it out, and mix it with a pound

pound of jelly; ſet it over the fire till it is ſcalding hot, and ſweeten it to your taſte with double-refined ſugar. Then take it off, put in a little amber, and pour it into ſmall high gallipots. When it is cold, turn them, and lay cold cream about them in heaps. Be careful it does not boil when you put in the cream.

Barley Cream.

TAKE a ſmall quantity of pearl-barley, boil it in milk and water till it is tender, and then ſtrain off the liquor. Put your barley into a quart of cream, and let it boil a little. Take the whites of five eggs, and the yolk of one, and beat them up with a ſpoonful of fine flour, and two ſpoonsful of orange-flower-water. Then take the cream off the fire, mix in the eggs by degrees, and ſet it over the fire again to thicken. Sweeten it to your taſte, and pour it into baſons for uſe.

Piſtachio Cream.

TAKE out the kernels of half a pound of piſtachio nuts, and beat them in a mortar with a ſpoonful of brandy. Put them into a pan with a pint of good cream, and the yolks of two eggs beat fine. Stir it gently over the fire till it grows thick, and then put it into a china ſoup-plate. When it is cold, ſtick it all over with ſmall pieces of the nuts, and ſend it to table.

Tea Cream.

BOIL a quarter of an ounce of fine hyſon tea with half a pint of milk; then ſtrain it, and put in half a pint of cream, and two ſpoonsful of rennet. Set it over ſome hot embers in the diſh you intend to ſend to table, and cover it with a tin plate. When it is thick it will be done, and fit to ſerve up.

Coffee Cream.

BOIL three ounces of coffee with a pint and a half of water, and when it has boiled up four or five times, let it ſettle and pour it off clear. Put it into a ſtew-pan with a pint of milk ſweetened to your taſte, and let it boil till there remains no more than ſufficient for

the ſize of your diſh: beat up the yolks of ſix eggs with a little flour, and then add ſome cream; ſtrain it through a ſieve into your ſtew-pan, and thicken it over the fire. Serve it up, after paſſing a hot ſalamander, not too hot, over it.

Chocolate Cream.

TAKE a quarter of a pound of the beſt chocolate, and having ſcraped it fine, put to it as much water as will diſſolve it. Then beat it half an hour in a mortar, and put in as much fine ſugar as will ſweeten it, and a pint and a half of cream. Mill it, and as the froth riſes lay it on a ſieve. Put the remainder of your cream in poſſet-glaſſes, and lay the frothed cream upon them.

Chocolate Cream another Way.

SCRAPE two ſquares of chocolate and put them into a ſtew-pan, with four ounces of ſugar, a pint of milk, and half a pint of cream; let it boil till a third is conſumed, and when nearly cold, beat up the yolks of ſeven eggs with it, and ſtrain the whole through a ſieve. Set your cream over the fire to thicken, but it muſt not boil.

Pompadour Cream.

BEAT the whites of five eggs to a ſtrong froth, then put them into a pan, with two ſpoonsful of orange-flower water, and two ounces of ſugar. Stir it gently for three or four minutes, then put it into your diſh, and pour melted butter over it. This muſt be ſerved up hot, and makes a pretty corner diſh for a ſecond courſe at dinner.

Ratafia Cream.

TAKE ſix large laurel leaves, and boil them in a quart of thick milk with a little ratafia, and when it has boiled throw away the leaves. Beat the yolks of four eggs with a little cold cream, and ſweeten it with ſugar to your taſte. Then thicken the cream with your eggs, and ſet it over the fire again, but do not let it boil.—Keep ſtirring it all the time one way, and then pour it into china diſhes. This muſt be ſerved up cold.

Raſberry

Raſberry Cream.

RUB a quart of raſberries, or raſberry-jam, through a hair ſieve, to take out the ſeeds, and then mix it well with cream. Sweeten it with ſugar to your taſte; then put it into a ſtone jug, and raiſe a froth with a chocolate mill. As your froth riſes, take it off with a ſpoon, and lay it upon a hair ſieve. When you have got as much froth as you want, put what cream remains into a deep china diſh, or punch bowl, pour your frothed cream upon it as high as it will lie on.

Ice Cream.

TO a pound of preſerved fruit, which may be of what kind you chooſe, add a quart of good cream, the juice of two lemons ſqueezed into it, and ſome ſugar to your palate. Let the whole be rubbed through a fine hair ſieve, and if raſberry, ſtrawberry, or any red fruit, you muſt add a little cochineal to heighten the colour: have your freezing pot nice and clean, and put your cream into it, cover it and put it into your tub with ice beat ſmall, and ſome ſalt; turn the freezing pot quick, and as the cream ſticks to the ſides ſcrape it down with your ice ſpoon, and ſo on till it is froze. The more the cream is worked to the ſides with the ſpoon the ſmoother and better flavoured it will be. After it is well froze, take it out and put it into ice ſhapes with freſh ſalt and ice; when you ſerve it, carefully waſh the ſhapes for fear any ſalt ſhould adhere to them; dip them in water luke-warm, and ſend them up to table.

Fruit Ices may be made either with water or cream. If water, two pounds of fruit, a pint of ſpring water, a pint of clariſied ſugar, and the juice of two lemons.

Chocolate, *coffee*, *ginger*, *vanilla*, *biſcuit* and *noyeau* are all cuſtard ices, and muſt be ſet over the fire like ſet creams, and froze like the others when the cuſtard is cold. Obſerve no flour muſt be uſed in ſet creams for ices.

Raſberry

Raſberry Jam.

LET your raſberries be thoroughly ripe, and quite dry. Maſh them fine, and ſtrew them in their own weight of loaf ſugar, and half their weight of the juice of white currants. Boil them half an hour over a clear ſlow fire, ſkim them well, and put them into pots, or glaſſes. Tie them down with brandy papers, and keep them dry. Strew on the ſugar as ſoon as you can after the berries are gathered, and in order to preſerve their fine flavour, do not let them ſtand long before you boil them.

Strawberry Jam.

BRUISE very fine ſome ſcarlet ſtrawberries gathered when quite ripe, and put to them a little juice of red currants. Beat and ſift their weight in ſugar, ſtrew it over them, and put them into a preſerving pan. Set them over a clear ſlow fire, ſkim them, boil them twenty minutes, and then put them into glaſſes.

Apricot Jam.

GET ſome of the ripeſt apricots you can. Pare and cut them thin, and then infuſe them in an earthen pan till tender and dry. To every pound and a half of apricots, put a pound of double-refined ſugar, and three ſpoonsful of water. Boil your ſugar to a candy height, and then put it upon your apricots. Stir them over a ſlow fire till they look clear and thick, but be careful they do not boil; then pour them into your glaſſes.

Gooſeberry Jam.

CUT and pick out the ſeeds of fine large green gooſeberries, gathered when they are full grown, but not ripe. Put them into a pan of water, green them, and put them into a ſieve to drain. Then beat them in a marble mortar, with their weight in ſugar. Take a quart of gooſeberries, boil them to a maſh in a quart of water, ſqueeze them, and to every pint of liquor put a pound of fine loaf ſugar. Then boil and ſkim it, put in your green gooſeberries, and having boiled them till they are very thick, clear, and of a pretty green, put them into glaſſes.

Black

Black Currant Jam.

GATHER your currants when they are thoroughly ripe and dry, and pick them clean from the ſtalks.—Then bruiſe them well in a bowl, and to every two pounds of currants, put a pound and a half of loaf-ſugar finely beaten. Put them into a preſerving-pan, boil them half an hour, ſkim and ſtir them all the time, and then put them into pots.

Icings for Cakes and various Articles in Confectionary.

TAKE a pound of double-refined ſugar pounded and ſifted fine, and mix it with the whites of twenty-four eggs, in an earthen pan. Whiſk them well for two or three hours till it looks white and thick, and then, with a broad thin board, or bunch of feathers, ſpread it all over the top and ſides of the cake. Set it at a proper diſtance before a clear fire, and keep turning it continually, that it may not loſe its colour; but a cool oven is beſt, where an hour will harden it.

Or you may make it thus:

BEAT the whites of three eggs to a ſtrong froth: bruiſe a pound of Jordan almonds very fine with roſe water, and mix your almonds with the eggs lightly together. Then beat a pound of loaf ſugar very fine, and put it in by degrees. When your cake (or whatever article it may be) is enough, lay on your icing.

SECT. III.

JELLIES, SYLLABUBS, &c.

Calf's Feet Jelly.

BOIL two calf's feet well cleaned in a gallon of water till it is reduced to a quart, and then pour it into a pan. When it is cold, ſkim off all the fat, and take the jelly up clean. Leave what ſettling may remain at the bottom, and put the jelly into a ſaucepan, with a pint of mountain wine, half a pound of loaf-ſugar, and the juice of four lemons. Add to theſe the whites of ſix or eight eggs well beat up; ſtir all well together, put it

on the fire, and let it boil a few minutes. Pour it into a large flannel bag, and repeat it till it runs clear; then have ready a large china baſon, and put into it ſome lemon-peel cut as thin as poſſible. Let the jelly run into the baſon, and the lemon-peel will not only give it a pleaſing colour, but a grateful flavour. Fill your glaſſes, and it will be fit for uſe.

Hartſhorn Jelly.

BOIL half a pound of hartſhorn in three quarts of water over a gentle fire, till it becomes a jelly. If you take out a little to cool, and it hangs on a ſpoon, it is enough. Strain it while it is hot, put it into a well-tinned ſauce-pan, and add to it a pint of Rheniſh wine, and a quarter of a pound of loaf ſugar. Beat the whites of four eggs or more to a froth, ſtir it all together that the whites may mix well with the jelly, and pour it in as if you were cooling it. Let it boil two or three minutes, then put in the juice of three or four lemons, and let it boil a minute or two longer. When it is finely curdled, and of a pure white colour, have ready a ſwan-ſkin jelly-bag over a china baſon, pour in your jelly, and pour it back again till it is clear as rock water; then ſet a very clean china baſon under, have your glaſſes as clean as poſſible, and with a clean ſpoon fill them. Have ready ſome thin rind of lemons, and when you have filled half your glaſſes, throw your peel into the baſon. When the jelly is all run out of the bag, with a clean ſpoon fill the reſt of the glaſſes, and they will look of a fine amber colour. Put in lemon and ſugar to your palate, but remember to make it pretty ſweet, otherwiſe it will not be palateable. No fixed rule can be given for putting in the ingredients, which can only be regulated according to taſte and fancy.

Orange Jelly.

TAKE three ounces of iſinglaſs, and a quart of water, let it boil till the iſinglaſs is all diſſolved, then put in three quarters of a pound of fine ſugar, the juice of four lemons and twelve oranges if ſmall, if large, eight

eight; let the rinds of ſix of the oranges be rubbed on ſome ſugar, and ſcraped into your iſinglaſs while boiling; when done, ſtrain it through a fine lawn ſieve; if you have any dried crocus flowers to boil in your jelly it will give it a fine yellow tinge, and leaves no taſte.

Fruit in Jelly.

PUT into a baſon half a pint of clear calf's feet jelly, and when it is ſet and ſtiff, lay in three fine peaches, and a bunch of grapes with the ſtalk upwards. Put over them a few vine leaves, and then fill up your bowl with jelly. Let it ſtand till the next day, and then ſet your baſon to the brim in hot water. When you perceive it gives way from the baſon, lay your diſh over it, turn your jelly carefully out, and ſerve it to table.

Blanc Mange.

THERE are various methods of making this jelly, but the beſt, and thoſe moſt uſually practiſed, are three; the firſt of which is termed *green*, and is prepared from iſinglaſs in the following manner:

Having diſſolved your iſinglaſs, put to it two ounces of ſweet and the ſame quantity of bitter almonds, with ſome of the juice of ſpinach to make it green, and a ſpoonful of French brandy. Set it over a ſtove fire in a ſaucepan, and let it remain till it is almoſt ready to boil then ſtrain it through a gauze ſieve, and when it grows thick, put it into a melon mould, let it lay till the next day, and then turn it out. You may garniſh it with red and white flowers.

The ſecond method of preparing this jelly is alſo from iſinglaſs, and muſt be done thus: Put into a quart of water an ounce of iſinglaſs, and let it boil till it is reduced to a pint: then put in the whites of four eggs, with two ſpoonsful of rice water, and ſweeten it to your taſte. Run it through a jelly bag, and then put to it two ounces of ſweet and one ounce of bitter almonds. Give them a ſcald in your jelly, and then run them through a hair ſieve. Then put it into a china bowl, and the next day turn it out. Garniſh with flowers or

green leaves, and ſtick all over the top blanched almonds cut lengthways.

The third ſort of blanc mange is called *clear*, and is prepared thus: Skim off the fat, and ſtrain a quart of ſtrong calf's feet jelly. Then beat the whites of four eggs, and put them to your jelly. Set it over the fire, and keep ſtirring it till it boils. Then pour it into a jelly-bag, and run it through ſeveral times till it is clear. Beat an ounce of ſweet and the ſame quantity of bitter almonds to a paſte, with a ſpoonful of roſe-water ſqueezed through a cloth. Then mix it with the jelly, and add to it three ſpoonsful of very good cream. Set it again over the fire, and keep ſtirring it till it almoſt boils.—Pour it into a bowl, ſtir it very often till it is almoſt cold, then wet your moulds, and fill them.

Jaunmange.

TAKE three quarters of an ounce of iſinglaſs and half a pint of water boiled together till the iſinglaſs is juſt diſſolved, then put in the rind and juice of a lemon, half a pint of mountain wine and ſugar to your palate; after it is all boiled together, let it ſtand till almoſt cold, then add four yolks of eggs. Put it again on the fire till it almoſt boils, then ſtrain it through a fine lawn ſieve, and keep ſtirring it till cold.

Black Currant Jelly.

LET your currants be thoroughly ripe, and quite dry; ſtrip them clear from the ſtalks, and put them into a large ſtew-pot. To every ten quarts of currants, put one quart of water. Tie paper cloſe over them, and ſet them for two hours in a cool oven. Then ſqueeze them through a very fine cloth, and to every quart of juice add a pound and a half of loaf-ſugar broken into ſmall pieces. Stir it gently till the ſugar is melted, and when it boils, take off the ſcum quite clean. Let it boil pretty quick over a clear fire till it jellies, which is known by dipping the ſkimmer into your jelly and holding it in the air; when it hangs to the ſpoon in a drop it is done. You may alſo put ſome into a plate to try, and if there comes a thick ſkin it is done. If your jelly is boiled too

long it will loſe its flavour, and ſhrink very much.—Pour it into pots, cover them with brandy papers, and keep them in a dry place. Red and white jelly is made in the ſame manner.

Ribband Jelly.

TAKE out the great bones of four calf's feet, and put the meat into a pot with ten quarts of water, three ounces of hartſhorn, the ſame quantity of iſinglaſs, a nutmeg quartered, and four blades of mace. Boil it till it comes to two quarts, then ſtrain it through a flannel bag, and let it ſtand twenty-four hours. Then ſcrape off all the fat from the top very clean, ſlice the jelly, and put to it the whites of ſix eggs beaten to a froth. Boil it a little, and ſtrain it through a flannel bag. Then run the jelly into little high glaſſes, and run every colour as thick as your finger; but obſerve, that one colour muſt be thoroughly cold before you put on another; and that which you put on muſt be but blood warm, otherwiſe they will mix together. You muſt colour red with cochineal, green with ſpinach, yellow with ſaffron, blue with ſyrup of violets, and white with thick cream.

Savory Jelly.

TAKE ſome thin ſlices of lean veal and ham, and put them into a ſtew-pan, with a carrot or turnip, and two or three onions. Cover it, and let it ſweat on a ſlow fire till it is of a deep brown colour. Then put to it a quart of very clear broth, ſome whole pepper, mace, a little iſinglaſs, and ſalt to your palate. Boil it ten minutes, then ſtrain it, ſkim off all the fat, and put to it the whites of three eggs. Then run it ſeveral times through a jelly-bag till it is perfectly clear, and pour it into your glaſſes.

Common Syllabub.

PUT a pint of cyder and a bottle of ſtrong beer into a large bowl, grate in a ſmall nutmeg, and ſweeten it to your taſte. Then milk from the cow as much milk as will make a ſtrong froth. Let it ſtand an hour, and then ſtrew over it a few currants well waſhed, picked, and plumbed before the fire, and it will be fit for uſe.

Whipt Syllabub.

RUB a lump of loaf ſugar on the outſide of a lemon, and put it into a pint of thick cream, and ſweeten it to your taſte. Then ſqueeze in the juice of a lemon, and add a glaſs of Madeira wine, or French brandy. Mill it to a froth with a chocolate-mill, take off the froth as it riſes, and lay it in a hair ſieve. Then fill one half of your glaſſes a little more than half full with white wine, and the other half of your glaſſes a little more than half full with red wine. Then lay on your froth as high as you can, but take care that it is well drained on your ſieve, otherwiſe it will mix with the wine, and your ſyllabub be ſpoiled.

Solid Syllabub.

TO a quart of rich cream put a pint of white wine, the juice of two lemons, with the rind of one grated, and ſweeten it to your taſte. Whip it up well, and take off the froth as it riſes. Put it upon a hair-ſieve, and let it ſtand in a cool place till the next day. Then half fill your glaſſes with the ſkim, and heap up the froth as high as you can. The bottom will look clear, and it will keep ſeveral days.

Lemon Syllabubs.

TAKE a quarter of a pound of loaf-ſugar, and rub upon the outer rinds of two lemons, till you have got all the eſſence out of them. Then put the ſugar into a pint of cream, and the ſame quantity of white wine. Squeeze in the juice of both lemons, and let it ſtand for two hours. Then mill it with a chocolate mill to raiſe the froth, and take it off with a ſpoon as it riſes, or it will make it heavy. Lay it upon a hair ſieve to drain, then fill your glaſſes with the remainder, and lay on the froth as high as you can. Let them ſtand all night, and they will be fit for uſe.

Everlaſting Syllabubs.

TAKE half a pint of Rheniſh wine, half a pint of ſack, with the juice of two large Seville oranges, and put them into two pints and a half of thick cream.—

Grate

Grate in juſt the yellow rind of three lemons, and put in a pound of double-refined ſugar well beaten and ſifted. Mix all together, with a ſpoonful of orange-flower-water, and with a whiſk beat it well together for half an hour. Then, with a ſpoon, take off the froth, lay it on a ſieve to drain, and fill your glaſſes. Theſe will keep better than a week, and ſhould always be made the day before they are wanted.—The beſt way to whip a ſyllabub is this: Have a fine large chocolate-mill, which you muſt keep on purpoſe, and a large deep bowl to mill them in, as this way they will be done quicker, and the froth be the ſtronger. For the thin that is left at the bottom, have ready ſome calf's feet jelly boiled and clarified, in which muſt be nothing but the calf's feet boiled to a hard jelly. When it is cold, take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear left of the ſyllabub. Sweeten it to your palate, give it a boil, and then pour it into baſons, or ſuch other veſſels as you may think proper. When cold, turn it out, and it will be exceeding fine.

A Hedge Hog.

TAKE two pounds of blanched almonds, and beat them well in a mortar, with a little canary and orange-flower water, to keep them from oiling. Work them into a ſtiff paſte, and then beat in the yolks of twelve, and the whites of ſeven eggs. Put to it a pint of cream, ſweeten it to your taſte, and ſet it on a clear fire. Keep it conſtantly ſtirring till it is thick enough to make into the form of an hedge-hog. Then ſtick it full of blanched almonds, ſlit and ſtuck up like the briſtles of a hedge-hog, and then put it into a diſh. Take a pint of cream, and the yolks of four eggs beat up, and ſweeten it to your palate. Stir the whole together over a ſlow fire till it is quite hot, and then pour it into the diſh round the hedge-hog, and let it ſtand till it is cold, when its form will have a pleaſing effect.

Flummery

Flummery.

TAKE an ounce of bitter and the ſame quantity of ſweet almonds, put them in a baſon, and pour over them ſome boiling water to make the ſkins come off. Then ſtrip off the ſkins, and throw the kernels into cold water; take them out, and beat them in a marble mortar, with a little roſe-water to keep them from oiling; and when they are beat, put them into a pint of calves feet ſtock: ſet it over the fire, and ſweeten it to your taſte with loaf-ſugar. As ſoon as it boils, ſtrain it through a piece of muſlin or gauze; and when it is a little cold, put it into a pint of thick cream, and keep ſtirring it often till it grows thick and cold. Wet your moulds in cold water, and pour in the flummery. Let them ſtand about ſix hours before you turn them out; and, if you make your flummery ſtiff, and wet your moulds, it will turn out without putting them into warm water, which will be a great advantage to the look of the figures, as warm water gives a dullneſs to the flummery.

French Flummery.

PUT an ounce of iſinglaſs beat very fine into a quart of cream, and mix them well together. Let it boil gently over a ſlow fire for a quarter of an hour, and keep ſtirring it all the time. Then take it off, ſweeten it to your taſte, and put in a ſpoonful of roſe-water, and another of orange-flower water. Strain it, and pour it into a glaſs or baſon, and when it is cold turn it out.

Green Melon in Flummery.

TAKE a little ſtiff flummery, and put into it ſome bitter almonds, with as much juice of ſpinach as will make it of a fine pale green. When it becomes as thick as good cream, wet your melon-mould, and put it in. Then put a pint of clear calf's-feet jelly into a large baſon, and let them ſtand all night. The next day turn out your melon, and lay it in the middle of your baſon and jelly. Then fill up your baſon with jelly that is beginning to ſet, and let it ſtand all night. The next morning turn it out in the ſame manner as directed for the

the *Fruit in Jelly*. See page 233. For ornament, put on the top a garland of flowers.

Solomon's Temple in Flummery.

TAKE a quart of ſtiff flummery, and divide it into three parts. Make one part a pretty thick colour with a little cochineal bruiſed fine, and ſteeped in French brandy. Scrape an ounce of chocolate very fine, diſſolve it in a little ſtrong coffee, and mix it with another part of your flummery, to make it a light ſtone colour. The laſt part muſt be white. Then wet your temple-mould, and fit it in a pot to ſtand even. Fill the top of the temple with red flummery for the ſteps, and the four points with white. Then fill it up with chocolate flummery, and let it ſtand till the next day. Then looſen it round with a pin, and ſhake it looſe very gently; but do not dip your mould in warm water, as that will take off the gloſs, and ſpoil the colour. When you turn it out, ſtick a ſmall ſprig of flowers down from the top of every point, which will not only ſtrengthen it, but give it a pretty appearance. Lay round it rock candy ſweetmeats.

SECT. IV.

PRESERVING FRUIT, &c.

SOME general rules are neceſſary to be obſerved in this part of the Art of Confectionary, and which we ſhall previouſly notice, as well for the inſtruction, as reputation of thoſe whoſe province it may be occaſionally to uſe ſuch articles. In the firſt place remember, that in making your ſyrups, the ſugar is well pounded and diſſolved before you ſet it on the fire, which will not only make the ſcum riſe well, but cauſe the ſyrup to have its proper colour. When you preſerve cherries, damſons, or any other kind of ſtone fruit, cover them with mutton-ſuet rendered, in order to keep out the air, which, if it penetrates, will totally deſtroy them. All wet ſweetmeats muſt be kept in a dry and cool place, as they will be ſubject to grow mouldy and damp, and too much heat will

will deſtroy their virtue. Dip writing paper into brandy, lay it cloſe to the ſweetmeats, cover them quite tight with paper, and they will keep for any length of time without receiving the leaſt injury. Without theſe precautions, all art and endeavours will prove ineffectual.

Apricots.

GATHER your apricots before the ſtones become hard, put them into a pan of cold ſpring water with plenty of vine leaves; ſet them over a ſlow fire till they are quite yellow, then take them out, and rub them with a flannel and ſalt to take off the lint. Put them into the pan to the ſame water and leaves, cover them cloſe, ſet them at a good diſtance from the fire till they are a fine light green, then take them carefully up, and pick out all the bad coloured and broken ones. Boil the beſt gently two or three times in a thin ſyrup, and let them be quite cold each time before you boil them. When they look plump and clear, make a ſyrup of double-refined ſugar, but not too thick; give your apricots a gentle boil in it, and then put them into your pots or glaſſes. Dip paper in brandy, lay it over them, tie it cloſe, and keep them in a dry place for uſe.

Peaches.

GET the largeſt peaches you can, but do not let them be too ripe. Rub off the lint with a cloth, and then run them down the ſeam with a pin ſkin deep, and cover them with French brandy. Tie a bladder over them, and let them ſtand a week. Then take them out and make a ſtrong ſyrup for them. Boil and ſkim it well, then put in your peaches, and boil them till they look clear; then take them out, and put them into pots, or glaſſes. Mix the ſyrup with the brandy, and when it is cold, pour it on your peaches. Tie them ſo cloſe down with a bladder, that no air can come to them, otherwiſe they will turn black, and be totally ſpoiled.

Quinces.

THESE may be preſerved either whole, or in quarters, and muſt be done thus: Pare them very thin and round,

round, put them into a ſaucepan, fill it with hard water, and lay the parings over the quinces to keep them down. Cover your ſaucepan cloſe, that none of the ſteam may get out, ſet them over a ſlow fire till they are ſoft, and of a fine pink colour, and then let them ſtand till they are cold. Make a good ſyrup of double-refined ſugar, and boil and ſkim it well; then put in your quinces, let them boil ten minutes, take them off, and let them ſtand two or three hours. Then boil them till the ſyrup looks thick, and the quinces clear. Put them into deep jars, with the ſyrup, and cover them cloſe with brandy-paper and leather.

Barberries.

TO preſerve barberries for tarts, you muſt proceed thus: Pick the female branches clean from the ſtalk;—take their weight of loaf ſugar, and put them into a jar. Set them in a kettle of boiling water till the ſugar is melted, and the barberries quite ſoft, and then let them ſtand all night. The next day put them into a preſerving-pan, and boil them fifteen minutes, then put them into jars, tie them cloſe, and ſet them by for uſe.

If you intend to preſerve your barberries in bunches, you muſt proceed as follows: Having procured the fineſt female barberries, ſelect all the largeſt branches, and then pick the reſt from the ſtalks. Put them in as much water as will make a ſyrup for your bunches. Boil them till they are ſoft, then ſtrain them through a ſieve, and to every pint of juice, put a pound and a half of loaf ſugar. Boil and ſkim it well, and to every pint of ſyrup, put half a pound of barberries in bunches. Boil them till they look very fine and clear, then put them carefully into pots or glaſſes, and tie them cloſe down with paper dipped in brandy.

Pine Apples.

THESE muſt be taken before they are ripe, and laid in ſtrong ſalt and water for five days. Then put into the bottom of a large ſaucepan a handful of vine-leaves, and put in your pine-apples. Fill your pan with vine-leaves, and then pour in the ſalt and water they were laid in.—

Cover it up very close, set them over a slow fire, and let them stand till they are of a fine light green. Have ready a thin syrup, made of a quart of water, and a pound of double-refined sugar. When it is almost cold, put it into a deep jar, and put in the pine-apples with their tops on. Let them stand a week, and take care they are well covered with the syrup. When they have stood a week, boil your syrup again, and pour it carefully into your jar, lest you break the tops of your pine-apples. Let it stand eight or ten weeks, and during that time give the syrup two or three boilings to keep it from moulding. Let your syrup stand till it is near cold before you put it on; and when your pine-apples look quite full and green, take them out of the syrup, and make a thick syrup of three pounds of double-refined sugar, with as much water as will dissolve it. Boil and skim it well, put a few slices of white ginger into it, and when it is nearly cold, pour it upon your pine-apples.—Tie them down close with a bladder, and they will keep many years without shrinking.

Grapes.

TAKE some close bunches (whether white or red is immaterial) not too ripe, and lay them in a jar. Put to them a quarter of a pound of sugar-candy, and fill the jar with common brandy. Tie them up close with a bladder, and set them in a dry place.

Morello Cherries.

GATHER your cherries when they are full ripe, take off the stalks, and prick them with a pin. To every pound of cherries, put a pound and a half of loaf-sugar. Beat part of your sugar, strew it over them, and let them stand all night. Dissolve the rest of your sugar in half a pint of the juice of currants, set it over a slow fire, and put in the cherries with the sugar, and give them a gentle scald. Then take them carefully out, boil your syrup till it is thick, pour it upon your cherries, and tie them down close.

Green

Green Codlins.

GATHER them when they are about the ſize of a large walnut, with the ſtalks and a leaf or two on them. Put a handful of vine leaves into a pan of ſpring water; then put a layer of codlins, then one of vine leaves, and ſo on till the pan is full. Cover it cloſe to prevent the ſteam getting out, and ſet it on a ſlow fire. When you find them ſoft, take off the ſkins with a penknife, and then put them in the ſame water with the vine-leaves, which muſt be quite cold, otherwiſe they will be apt to crack. Put in a little roach allum, and ſet them over a very ſlow fire till they are green, which will be in three or four hours. Then take them out, and lay them on a ſieve to drain. Make a good ſyrup, and give them a gentle boil once a day for three days. Then put them into ſmall jars, cover them cloſe with brandy-paper, tie them down tight, and ſet them in a dry place. They will keep all the year.

Golden Pippins.

BOIL the rind of an orange very tender, and let it lay in water two or three days. Take a quart of golden pippins, pare, core, quarter, and boil them to a ſtrong jelly, and run it through a jelly bag. Then take twelve of the largeſt pippins, pare them, and ſcrape out the cores. Put a pint of water into a ſtew-pan, with two pounds of loaf-ſugar. When it boils, ſkim it, and put in your pippins, with the orange rind in thin ſlices. Let them boil faſt till the ſugar is very thick, and will almoſt candy. Then put a pint of the pippin-jelly, and boil them faſt till the jelly is quite clear. Then ſqueeze in the juice of a lemon, give it a boil, and, with the orange-peel, put them into pots or glaſſes, and cover them cloſe.

Green Gage Plumbs.

GET the fineſt plumbs you can, gathered juſt before they are ripe. Put a layer of vine-leaves at the bottom of your pan, then a layer of plumbs, and then vine-leaves and plumbs alternately, till the pan is nearly filled. Then put in as much water as it will hold, ſet it over a ſlow fire, and when the plumbs are hot, and begin to crack,

take them off, and pare off the ſkins very carefully, putting them into a ſieve, as you do them. Then lay them in the ſame water, with a layer of leaves between, as you did at firſt, and cover them ſo cloſe that no ſteam can get out. Hang them at a great diſtance from the fire till they are green, which will take at leaſt five or ſix hours. Then take them carefully up, lay them on a hair ſieve to drain, make a good ſyrup, and give them a gentle boil in it twice a day for two days. Then take them out, put them into a fine clear ſyrup, and cover them cloſe down with brandy-paper.

Oranges.

TAKE what number of Seville-oranges you think proper, cut a hole at the ſtalk end of each about the ſize of a ſix-pence, and ſcoop out the pulp quite clean. Tie them ſeparately in pieces of muſlin, and lay them in ſpring water for two days. Change the water twice every day, and then boil them in the muſlin on a ſlow fire till they are quite tender. As the water waſtes, put more hot water into the pan, and keep them covered. Weigh the oranges before you ſcoop them, and to every pound put two pounds of double-refined ſugar, and a pint of water. Boil the ſugar and water, with the juice of the oranges, to a ſyrup, ſkim it well, let it ſtand till it is cold, then take the oranges out of the muſlin, put them into the pan, and let them boil half an hour. If they are not quite clear, boil them once a day for two or three days. Then pare and core ſome green pippins, and boil them till the water is ſtrong of the apple; but do not ſtir them, and only put them down with the back of a ſpoon. Strain the water through a jelly-bag till it is quite clear, and then to every pint of water put a pound of double-refined ſugar, and the juice of a lemon ſtrained fine. Boil it up to a ſtrong jelly, drain the oranges out of the ſyrup, and put them into glaſs jars, or pots the ſize of an orange, with the holes upwards. Pour the jelly over them, cover them with papers dipped in brandy, and tie them cloſe down with a bladder.—You may preſerve lemons in the ſame manner.

Raſpberries.

Raſpberries.

GATHER your raſpberries on a dry day, when they are juſt turning red, with the ſtalks on about an inch long. Lay them ſingly on a diſh, then beat and ſift their weight of double-refined ſugar, and ſtrew it over them. To every quart of raſpberries take a quart of red-currant juice, and put to it its weight of double-refined ſugar. Boil and ſkim it well, then put in your raſpberries, and give them a ſcald. Take them off, and let them ſtand for two hours. Then ſet them on again, and make them a little hotter. Proceed in this manner two or three times till they look clear; but do not let them boil, as that will make the ſtalks come off. When they are tolerably cool, put them in jelly-glaſſes with the ſtalks downwards. White raſpberries muſt be preſerved in the ſame manner, only obſerving, that inſtead of red, you uſe white currant juice.

Strawberries.

GATHER the fineſt ſcarlet ſtrawberries you can, with the ſtalks on, before they are too ripe. Lay them ſeparately on a china diſh, then beat and ſift twice their weight of double-refined ſugar, and ſtrew it over them. Take a few ripe ſcarlet ſtrawberries, cruſh them, and put them into a jar, with their weight of double-refined ſugar beat ſmall. Cover them cloſe, and let them ſtand in a kettle of boiling water till they are ſoft, and the ſyrup is extracted from them. Then ſtrain them through a muſlin rag into a preſerving-pan, boil and ſkim it well, and when it is cold, put in your whole ſtrawberries, and ſet them over the fire till they are milk-warm.—Then take them off, and let them ſtand till they are quite cold. Set them on again, and make them a little hotter, and do ſo ſeveral times till they look clear; but do not let them boil, as that will bring off their ſtalks. When the ſtrawberries are cold, put them into jelly-glaſſes, with the ſtalks downwards, and fill up your glaſſes with the ſyrup. Put over them papers dipped in brandy, and tie them down cloſe.

Currants

Currants in Bunches.

STONE them, and tie ſix or ſeven bunches together with a thread to a piece of ſplit deal about four inches long. Put them into the preſerving-pan with their weight of double-refined ſugar beaten and finely ſifted, and let them ſtand all night. Then take ſome pippins, pare, core, and boil them, and preſs them down with the back of a ſpoon, but do not ſtir them. When the water is ſtrong of the apple, add to it the juice of a lemon, and ſtrain it through a jelly-bag till it runs quite clear. To every pint of your liquor put a pound of double-refined ſugar, and boil it up to a ſtrong jelly. Then put it to your currants, and boil them till they look clear. Cover them in the preſerving-pan with paper till they are almoſt cold, and then put the bunches of currants into your glaſſes, and fill them up with jelly. When they are cold, wet papers in brandy and lay over them; then put over them another paper, and tie them up cloſe. This method muſt be purſued with either white or red currants.

To preſerve currants for tarts, you muſt proceed thus: To every pound of currants take a pound of ſugar. Put your ſugar into a preſerving-pan, with as much juice of currants as will diſſolve it. When it boils, ſkim it, put in your currants, and boil them till they are clear. Put them into a jar, lay brandy-paper over them, and tie them down cloſe.

Gooſeberries.

GET the largeſt green gooſeberries you can, and pick off the black eye, but not the ſtalk. Set them over the fire in a pot of water to ſcald, but do not let them boil, as that will ſpoil them. When they are tender, take them up, and put them into cold water. Then take a pound and a half of double-refined ſugar to a pound of gooſeberries, and clarify the ſugar with water, a pint to a pound of ſugar. When your ſyrup is cold, put the gooſeberries ſingly into your preſerving-pan, put the ſyrup to them, and ſet them on a gentle fire. Let them boil, but not ſo faſt as to break them; and when they have boiled, and you perceive the ſugar has entered them, take them off, cover them with white paper, and ſet them by

by all night. The next day take them out of the ſyrup, and boil the ſyrup till it begins to be ropy. Skim it, and put it to them again, ſet them on a ſlow fire, and let them ſimmer gently till you perceive the ſyrup will rope. Then take them off, ſet them by till they are cold, and cover them with brandy-paper.

If you preſerve red gooſeberries, you muſt proceed thus: put a pound of loaf-ſugar into a preſerving-pan, with as much water as will diſſolve it, and boil and ſkim it well. Then put in a quart of rough red gooſeberries, and let them boil a little. Set them by till the next day, and then boil them till they look clear, and the ſyrup is thick. Then put them into pots, or glaſſes, and cover them with brandy-paper.

Gooſeberries in Imitation of Hops.

TAKE the largeſt green walnut gooſeberries you can get, and cut them at the ſtalk end into four quarters.—Leave them whole at the bloſſom end, take out all the ſeeds, and put five or ſix one in another. Take a needleful of ſtrong thread, with a large knot at the end; run the needle through the bunch of gooſeberries, tie a knot to faſten them together, and they will reſemble hops. Put cold ſpring water into your pan, with a large handful of vine leaves at the bottom; then three or four layers of gooſeberries, with plenty of vine leaves between every layer, and over the top of your pan. Cover it ſo that no ſteam can get out, and ſet them on a ſlow fire. Take them off as ſoon as they are ſcalding hot, and let them ſtand till they are cold. Then ſet them on again till they are of a good green, then take them off, and let them ſtand till they are quite cold. Put them into a ſieve to drain, and make a thin ſyrup thus: To every pint of water put in a pound of common loaf-ſugar, and boil it and ſkim it well. When it is about half cold, put in your gooſeberries, let them ſtand till the next day, give them one boil a-day for three days. Then make a ſyrup thus: To every pint of water put in a pound of fine ſugar, a ſlice of ginger, and a lemon-peel cut lengthways very fine. Boil and ſkim it well, give your gooſe-

berries a boil in it, and when they are cold, put them into glaſſes or pots, lay brandy-paper over them, and tie them up cloſe.

Damſons.

PUT your damſons into a ſkillet over the fire, with as much water as will cover them. When they have boiled, and the liquor is pretty ſtrong, ſtrain it out, and add to every pound of damſons wiped clean, a pound of ſingle-refined ſugar. Put one third of your ſugar into the liquor, ſet it over the fire, and when it ſimmers put in the damſons. Let them have one good boil, then take them off, and cover them up cloſe for half an hour. Then ſet them on again, and let them ſimmer over the fire after turning them. Then take them out, put them into a baſon, ſtrew all the ſugar that was left on them, and pour the hot liquor over them: Cover them up, let them ſtand till the next day, and then boil them up again till they are enough. Then take them up, and put them in pots; boil the liquor till it jellies, and when it is almoſt cold, pour it on them. Cover them with paper, tie them cloſe, and ſet them in a dry place.

Walnuts.

THERE are three different ways of preſerving walnuts, namely, white, black, and green. To preſerve them white, you muſt pare them till the white appears and nothing elſe. As you do them, throw them into ſalt and water, and let them lie there till your ſugar is ready. Take three pounds of good loaf ſugar, put it into your preſerving-pan, ſet it over a charcoal fire, and put as much water to it as will juſt wet the ſugar. Let it boil, and have ready ten or twelve whites of eggs ſtrained and beat up to a froth. Cover your ſugar with the froth as it boils, and ſkim it. Then boil and ſkim it till it is as clear as cryſtal, and throw in your walnuts. Juſt give them a boil till they are tender, then take them out, and lay them in a diſh to cool. When they are cold, put them in your preſerving-pot, and pour the ſugar as warm as milk over them. When they are quite cold tie them up.

In

In preſerving walnuts black, you muſt proceed thus; Take thoſe of the ſmaller kind, put them into ſalt and water, and change the water every day for nine days.—Then put them into a ſieve, and let them ſtand in the air till they begin to turn black. Then put them into a jug, pour boiling water over them, and let them ſtand till the next day. Put them into a ſieve to drain, ſtick a clove in each end of the walnuts, put them into a pan of boiling water and let them boil five minutes. Then take them up, make a thin ſyrup, and ſcald them in it three or four times a day, till your walnuts are black and bright.—Then make a thick ſyrup with a few cloves, and a little ginger cut in ſlices. Skim it well, pour in your walnuts, boil them five or ſix minutes, and then put them into jars. Lay brandy-paper over them, and tie them down cloſe with a bladder. The longer they are kept, the better they will eat, as time takes off their bitterneſs.

Green walnuts muſt be prepared by the following mode: Wipe them very dry, and lay them in ſalt and water for twenty-four hours. Then take them out, and wipe them very clean. Have ready a ſkillet of boiling water, throw them in, let them boil a minute, and then take them out. Lay them on a coarſe cloth, and boil your ſugar as directed for the white walnuts. Then juſt give them a ſcald in the ſugar, take them up, and lay them to cool. Put them into your preſerving-pot, and proceed as directed for the preſerving of white walnuts.

Cucumbers.

TAKE the greeneſt cucumbers, and the moſt free from ſeeds you can get; ſome ſmall to preſerve whole, and others large to cut into pieces. Put them into ſtrong ſalt and water in a ſtrait mouthed jar, with a cabbage-leaf to keep them down. Set them in a warm place till they are yellow, then waſh them out, and ſet them over the fire in freſh water, with a little ſalt, and a freſh cabbage-leaf over them. Cover the pan very cloſe, but take care they do not boil. If they are not of a fine green, change your water, and that will help them. Then cover them as before, and make them hot.—When they become of a good green take them off the

fire, and let them ſtand till they are cold. Then cut the large ones into quarters, take out the ſeed and ſoft part, then put them into cold water, and let them ſtand two days; but change the water twice every day to take out the ſalt. Take a pound of ſingle-refined ſugar, and half a pint of water; ſet it over the fire, and, when you have ſkimmed it clean, put in the rind of a lemon, and an ounce of ginger with the outſide ſcraped off. When your ſyrup is pretty thick, take it off; and when cold, wipe the cucumbers dry, and put them in. Boil the ſyrup once in two or three days for three weeks, and ſtrengthen it, if neceſſary. When you put the ſyrup to your cucumbers, be ſure that it is quite cold.—Cover them cloſe, and ſet them in a dry place.

SECT. V.

DRYING AND CANDYING.

BEFORE you proceed to dry and candy any kind of fruit, let it be firſt preſerved, and ſo dried in a ſtove or before the fire, that all the ſyrup may be totally extracted. When you have boiled your ſugar to the candy height, dip in the fruit, and lay them in diſhes in your ſtove to dry; then put them into boxes and keep them in a place where they cannot receive injury either from heat or damp.

Dried Apricots.

TAKE as many apricots as will amount to about a pound weight, pare and ſtone them, and then put them into a preſerving-pan. Pound and ſift half a pound of double-refined ſugar, ſtrew a little among them, and lay the reſt over them. When they have been twenty-four hours in this ſtate, turn them three or four times in the ſyrup, and then boil them pretty quick till they look clear. When they are cold, take them out, and lay them on glaſſes. Then put them into a ſtove, and turn them the firſt day every half hour, the ſecond day every hour, and ſo on till they are perfectly dry. Put them into boxes covered, and ſet them by for uſe.

Dried

Dried Peaches.

PARE and ſtone ſome of the fineſt peaches you can get; then put them into a ſaucepan of boiling water, let them boil till they are tender, and then lay them on a ſieve to drain. Put them again into the ſame ſaucepan, and cover them with their own weight in ſugar. Let them lie two or three hours, and then boil them till they are clear, and the ſyrup pretty thick. Cover them cloſe, and let them ſtand all night; ſcald them well, and then take them off to cool. When they are quite cold, ſet them on again till they are thoroughly hot, and continue this for three or four days. Then lay them on plates, and turn them every day till they are quite dry.

Candied Angelica.

CUT your angelica in lengths when young, cover it cloſe, and boil it till it is tender. Then peel it, put it in again, and let it ſimmer and boil till it is green. Then take it up, dry it with a cloth, and to every pound of ſtalks put a pound of ſugar. Put your ſtalks into an earthen pan, beat your ſugar, ſtrew it over them, and let them ſtand two days. Then boil it till it is clear and green, and put it in a cullender to drain. Beat another pound of ſugar to powder, and ſtrew it over the angelica; then lay it on plates, and let it ſtand in a ſlack oven till it is thoroughly dry.

Green Gage Plumbs dried.

MAKE a thin ſyrup of half a pound of ſingle-refined ſugar, ſkim it well, ſlit a pound of plumbs down the ſeam, and put them into the ſyrup. Keep them ſcalding hot till they are tender, and take care they are well covered with ſyrup, or they will loſe their colour. Let them ſtand all night, and then make a rich ſyrup thus: To a pound of double-refined ſugar put two ſpoonsful of water, ſkim it well, and boil it almoſt to a candy. When it is cold, drain your plumbs out of the firſt ſyrup, and put them into the thick ſyrup; but be careful to let the ſyrup cover them. Set them on the fire to ſcald till they look clear, and then put them into a china bowl. When

they have ſtood a week, take them out, and lay them on china diſhes. Then put them into a ſtove, and turn them once a day till they are dry.

Dried Cherries.

TAKE what quantity of morello cherries you think proper, ſtone them, and to every pound of cherries put a pound and a quarter of fine ſugar; beat and ſift it over your cherries, and let them ſtand all night. Then take them out of their ſugar, and to every pound of ſugar put two ſpoonsful of water. Boil and ſkim it well, and then put in your cherries. Let your ſugar boil over them, the next morning ſtrain them, and to every pound of ſyrup put half a pound more ſugar. Boil it till it is a little thicker, then put in your cherries, and let them boil gently. The next day ſtrain them, put them into a ſtove, and turn them every day till they are dry.

Dried Damſons.

GATHER your damſons when they are full ripe, ſpread them on a coarſe cloth, and ſet them in a very cool oven. Let them ſtand a day or two, and if they are not then properly dried, put them in for a day or two longer. Then take them out, lay them in a dry place, and they will eat like freſh plumbs, though even in the midſt of winter.

Candied Caſſia.

TAKE as much of the powder of brown caſſia as will lie upon a half-crown, with as much muſk and ambergris as you think proper. Pound them both well together. Then take a quarter of a pound of ſugar, boil it to a candy height; put in your powder, and mix it well together. Pour it into ſaucers, which muſt be buttered very thin, and when cold, it will ſlip out.

Lemon and Orange Peels Candied.

CUT your lemons or oranges long-ways, take out all the pulp, and put the rinds into a pretty ſtrong ſalt and hard water for ſix days. Then boil them in a large quantity of ſpring water till they are tender. Take them out, and lay them on a hair ſieve to drain. Then make a thin

a thin ſyrup of fine loaf ſugar, a pound to a quart of water. Put in your peels, and boil them half an hour, or till they look clear, and have ready a thick ſyrup, made of fine loaf ſugar, with as much water as will diſſolve it. Put in your peels, and boil them over a ſlow fire till you ſee the ſyrup candy about the pan and peels. Then take them out, and grate fine ſugar all over them. Lay them on a hair ſieve to drain, and ſet them in a ſtove, or before the fire, to dry.

Candied Ginger.

TAKE an ounce of race ginger grated fine, a pound of loaf ſugar beat fine, and put them into a preſerving-pan with as much water as will diſſolve the ſugar. Stir them well together over a very ſlow fire till the ſugar begins to boil. Then ſtir in another pound of ſugar beat fine, and keep ſtirring it till it grows thick. Then take it off the fire, and drop it in cakes upon earthen diſhes. Set them in a warm place to dry, and they will be hard and brittle, and look white.

Candied Horehound.

LET your horehound be boiled in water till the juice is quite extracted. Take your ſugar and boil it up to a feather, then add your juice to the ſugar, and let it boil till it is again the ſame height. Stir it with a ſpoon againſt the ſides of your ſugar-pan, till it begins to grow thick, then pour it out into a paper caſe that is duſted with fine ſugar and cut it into ſquares. You may dry the horehound and put it into the ſugar finely powdered and ſifted.

Candied Almond Cake or Gateau Noga.

TAKE ſome fine powder ſugar, put it into your ſtew-pan and ſtir it over the fire till the ſugar is nearly diſſolved; have ready half a pound of almonds, ſliced and parched. Put them into the ſugar you have over the fire, and keep ſtirring them well about till your almonds are a nice brown; take a jelly-mould or ſtew-pan, oil it well and put your almonds into it; keep them well up to the ſides, and when cold you may turn it out

to

to cover a burnt cream or boiled cuſtard; or it may be ſerved up juſt as it is. Sometimes they are ornamented like Savoy cakes, and look very handſome.

Candied Rhubarb Cakes.

TAKE an ounce of rhubarb in powder, an ounce of fine powder ginger, eighteen ounces of ſugar, three drops of oil of peppermint: boil your ſugar up to a feather, then mix all the ingredients, ſtirring them till it begins to grain. Have ready a ſquare paper caſe ſugared with fine powder ſugar: when cold cut them in ſquare pieces.

Compote of Crude Orange.

CUT the upper part of ſix ſweet oranges in ſuch a manner as to put them together as if they were whole. Pierce the pulps in ſeveral places with a little knife, and put in ſome fine powder ſugar; then replace the pieces you have cut off, and ſerve them in your deſert.

Compote of Apples.

TAKE a dozen of golden pippins, pare them nicely, and take the core out with a ſmall pen-knife; put them into ſome water and let them be well ſcalded; then take a little of the water with ſome ſugar, and a few apples which may be ſliced into it, and let the whole boil till it comes to a ſyrup: then pour it over your pippins, and garniſh them with dried cherries and lemon-peel cut fine. You muſt take care that your pippins are not ſplit.

Compote of Pears.

LET what quantity of pears you wiſh be nicely ſcalded till ſoft, then take them out, pare them, and throw them into cold water to harden; take ſome ſugar, cinnamon, red wine, and cloves, and put your pears into it; let them gently boil till a ſyrup: You may add ſome cochineal to give them a fine colour.

Compote of Quinces.

THESE may be cut in quarters and done in the ſame way as the apples, taking care that the quinces are done quite tender before you put them into the ſugar.—Let the ſyrup of all your compotes be thick before you diſh them up.

Orange Chips.

GET ſome of the beſt Seville oranges you can, pare them at laſt about a quarter of an inch broad, and if you can keep the parings whole, they will have a pretty effect. When you have pared as many as you intend, put them into ſalt and ſpring water, for a day or two; then boil them in a large quantity of ſpring-water till they are tender, and drain them on a ſieve. Have ready a thin ſyrup made of a quart of water and a pound of ſugar. Boil them a few at a time, to keep them from breaking, till they look clear. Then put them into a ſyrup made of fine loaf-ſugar, with as much water as will diſſolve it, and boil them to a candy height. When you take them up, lay them on a ſieve, and grate double-refined ſugar over them. Then put them in a ſtove, or before the fire to dry.

Orange Marmalade.

GET the cleareſt Seville oranges you can, cut them in two, take out all the pulp and juice into a baſon, and pick all the ſkins and ſeeds out of it. Boil the rinds in hard water till they are tender, and change the water two or three times while they are boiling. Then pound them in a marble mortar, and add to it the juice and pulp. Then put them in the preſerving-pan with double its weight of loaf-ſugar, and ſet it over a ſlow fire. Boil it rather more than half an hour, put it into pots, cover it with brandy paper, and tie it cloſe down.

Apricot Marmalade.

APRICOTS that are too ripe for keeping beſt anſwer this purpoſe. Boil them in ſyrup till they will maſh, and then beat them in a marble mortar to a paſte. Take half their weight of loaf-ſugar, and add juſt water enough to diſſolve it. Boil and ſkim it till it looks clear, and the ſyrup thick like a fine jelly. Then put it into your ſweetmeat glaſſes, and tie it up cloſe.

Quince Marmalade.

THESE muſt likewiſe be full ripe for the purpoſe of making marmalade. Pare them, and cut them into quarters; then take out the cores, and put the fruit into a ſaucepan.

ſaucepan. Cover them with the parings; nearly fill the ſaucepan with ſpring-water, cover it cloſe, and let them ſtew over a ſlow fire till they are ſoft and of a pink colour. Then pick out the quinces from the parings, and beat them to a pulp in a marble mortar. Take their weight of fine loaf-ſugar, put as much water to it as will diſſolve it, and boil and ſkim it well. Then put in your quinces, boil them gently three quarters of an hour, and keep ſtirring them all the time. When it is cold, put it into flat pots, tie it down cloſe, and ſet it by for uſe.

Tranſparent Marmalade.

CUT very pale Seville oranges into quarters, take out the pulp, put it into a baſon, and pick out the ſkins and ſeeds. Put the peels into a little ſalt and water, and let them ſtand all night. Then boil them in a good quantity of ſpring-water till they are tender, cut them in very thin ſlices, and put them to the pulp. To every pound of marmalade put a pound and a half of double-refined ſugar, finely beaten, and boil them together gently for twenty minutes; but if not clear and tranſparent in that time, boil it five or ſix minutes longer. Keep ſtirring it gently all the time, and take care you do not break the ſlices. When it is cold, put it into jelly or ſweetmeat glaſſes, and tie them down tight with brandy paper and a bladder over them.

Burnt Almonds.

TAKE two pounds of almonds, and put them into a ſtew-pan, with the ſame quantity of ſugar, and a pint of water. Set them over a clear cool fire, and let them boil till you find the almonds crack. Then take them off, and ſtir them about till they are quite dry. Put them in a wire ſieve, and ſift all the ſugar from them. Put the ſugar into the pan again with a little water, and give it a boil. Then put four ſpoonsful of cochineal to the ſugar to colour it, put the almonds into the pan, and keep ſtirring them over the fire till they are quite dry. Then put them into a large glaſs, and they will keep all the year.

Raſpberry

Raſpberry Paſte.

MASH a quart of raſpberries, ſtrain one half, and put the juice to the other half. Boil them a quarter of an hour, put to them a pint of red currant juice, and let them boil all together till your raſpberries are enough. Then put a pound and a half of double-refined ſugar into a pan, with as much water as will diſſolve it, and boil it to a ſugar again. Put in your raſpberries and juice, give them a ſcald, and pour it into glaſſes or plates. Then put them into a ſtove, and turn them at times till they are thoroughly dry.

Currant Paſte.

CURRANT paſte may be either red or white, according to the colour of the currants you uſe. Strip your currants, put a little juice to them to keep them from burning, boil them well, and rub them through a hair ſieve. Then boil it a quarter of an hour, and to a pint of juice put a pound and a half of double-refined ſugar pounded and ſifted. Shake in your ſugar, and when it is melted, pour it on plates. Dry it in the ſame manner as the raſpberry paſte, and turn it into any form you like beſt.

Gooſeberry Paſte.

TAKE ſome full grown red gooſeberries, juſt on the turn for ripening, cut them in halves, and pick out all the ſeeds. Have ready a pint of currant juice, and boil your gooſeberries in it till they are tender. Put a pound and a half of double-refined ſugar into your pan, with as much water as will diſſolve it, and boil it to a ſugar again. Then put all together, and make it ſcalding hot, but do not let it boil. Pour it into your plates or glaſſes, and dry it as before directed.

SECT. VI.

ORNAMENTS IN CONFECTIONARY.

Artificial Fruit.

AT a proper time of the year, take care to ſave the ſtalks of the fruit, with the ſtones to them. Get ſome

tins neatly made in the ſhape of the fruit you intend to imitate, leaving a hole at the top, to put in the ſtone and ſtalk. They muſt be ſo contrived as to open in the middle, to take out the fruit, and there muſt alſo be made a frame of wood to fix them in. Great care muſt be taken to make the tins very ſmooth in the inſide, otherwiſe their roughneſs will mark the fruit; and that they be made exactly of the ſhape of the fruit that they are intended to repreſent. Being prepared with your tins, proceed thus: Take two cow-heels, and a calf's-foot, boil them in a gallon of ſoft water till they are all boiled to rags, and when you have a full quart of jelly, ſtrain it through a ſieve. Then put it into a ſaucepan, ſweeten it, put in lemon-peel perfumed, and colour it like the fruit you intend to imitate. Stir all together, give it a boil, and fill your tins: then put in the ſtones and the ſtalks juſt as the fruit grows, and when the jelly is quite cold, open your tins, and put on the bloom, which may be done by carefully duſting on powder-blue. Keep them covered to prevent the duſt getting to them; and to the eye, art will be an excellent ſubſtitute for nature.

A Diſh of Snow.

TAKE twelve large apples, and put them into a ſaucepan with cold water. Set them over a ſlow fire, and when they are ſoft, pour them in a hair ſieve; take off the ſkins, and put the pulp into a baſon. Then beat the whites of twelve eggs to a very ſtrong froth; beat and ſift half a pound of double-refined ſugar, and ſtrew it into the eggs. Work up the pulp of your apples to a ſtrong froth, then beat them all together till they are like a ſtiff ſnow. Lay it upon a china diſh, and heap it up as high as you can. Set round it green knots of paſte, in imitation of Chineſe rails, and ſtick a ſprig of myrtle in the middle of the diſh.

Moonſhine.

GET a piece of tin the ſhape of a half moon, as deep as a half pint baſon, and one in the ſhape of a large ſtar, and two or three leſſer ones. Boil two calf's feet in a gallon of water till it comes to a quart, then ſtrain it off, and

and when cold, ſkim off the fat. Take half the jelly, and ſweeten it with ſugar to your palate. Beat up the whites of four eggs, ſtir all together, over a ſlow fire till it boils, and then run it through a flannel bag till clear. Put it in a clean ſaucepan, and take an ounce of ſweet almonds, blanched, and beat very fine in a marble mortar, with two ſpoonsful of roſe-water, and two of orange-flower water. Then ſtrain it through a coarſe cloth, mix it with the jelly, put in four ſpoonsful of thick cream, and ſtir it all together till it boils. Then have ready the diſh you intend it for, lay the tin in the ſhape of a half-moon in the middle, and the ſtars round it. Lay little weights on the tins, to keep them in the place where you put them. Then pour the moonſhine into the diſh; and when it is quite cold, take out the tins. Then fill up the vacancies with clear calf's feet jelly. You may colour your moonſhine with cochineal and chocolate, to make it look like the ſky, and your moon and ſtars will then ſhine the brighter. Garniſh it with rock candy ſweetmeats.

Floating Iſland.

TAKE a ſoup-diſh of a ſize proportioned to what you intend to make: but a deep glaſs ſet on a china diſh, will anſwer the purpoſe better. Take a quart of the thickeſt cream you can get, and make it pretty ſweet with fine ſugar. Pour in a gill of ſack, grate in the yellow rind of a lemon, and mill the cream till it is of a thick froth: then carefully pour the thin from the froth into a diſh. Cut a French roll, or as many as you want, as thin as you can, and put a layer of it as light as poſſible on the cream, then a layer of currant jelly, then a very thin layer of roll, then hartſhorn jelly, then French roll, and over that whip your froth which you ſaved off the cream, well milled up, and lay it on the top as high as you can heap it. Ornament the rim of your diſh with figures, fruits, or ſweetmeats, as you pleaſe. This looks very pretty on the middle of a table, with candles round it; and you may make it of as many different colours as you fancy, according to what jellies, jams, or ſweet-meats you have.

Deſert Iſland.

TAKE a lump of paſte, and form it into a rock three inches broad at the top; then colour it, and ſet it in the middle of a deep china diſh. Set a caſt figure on it, with a crown on its head, and a knot of rock candy at its feet: then make a roll of paſte an inch thick, and ſtick it on the inner edge of the diſh, two parts round. Cut eight pieces of eringo-roots, about three inches long, and fix them upright to the roll of paſte on the edge. Make gravel walks of ſhot comfits round the diſh, and ſet ſmall figures in them. Roll out ſome paſte, and cut it open like Chineſe rails. Bake it, and fix it on either ſide of the gravel-walks with gum, and form an entrance where the Chineſe rails are, with two pieces of eringo-root for pillars.

Chineſe Temple or Obeliſk.

TAKE an ounce of fine ſugar, half an ounce of butter, and four ounces of fine flour. Boil the ſugar and butter in a little water, and when it is cold, beat up an egg, and put it to the water, ſugar, and butter. Mix it with the flour, and make it into a very ſtiff paſte: then roll it as thin as poſſible, have a ſet of tins in the form of a temple, and put the paſte upon them. Cut it in what form you pleaſe upon the ſeparate parts of your tins, keeping them ſeparate till baked; but take care to have the paſte exactly the ſize of the tins. When you have cut all theſe parts, bake them in a ſlow oven, and when cold, take them out of the tins and join the parts with ſtrong iſinglaſs and water with a camel's-hair bruſh. Set them one upon the other, as the forms of the tin moulds will direct you. If you cut it neatly, and the paſte is rolled very thin, it will be a beautiful corner for a large table. If you have obeliſk moulds, you may make them the ſame way for an oppoſite corner. Be careful to make the pillars ſtronger than the top, that they may not be cruſhed by their weight.

Theſe ornamental decorations in confectionary are calculated to embelliſh grand entertainments, and it is certain they have all a very pleaſing effect on the ſight; but their beauties depend entirely on the abilities and ingenuity of the artiſt.

CHAP.

CHAP. XXI.

PICKLING.

PICKLES are eſſentially neceſſary to be kept in all houſes, but particularly ſuch as contain large families; nor will the prudent and judicious houſekeeper be without them; and this for two reaſons: firſt, to avoid the inconvenience of ſending for them when wanted; and ſecondly, from being aſſured that they are done as they ought to be, that is, that they ſhall have their proper colour without that artifice which is likely to be prejudicial to thoſe who uſe them. It is too common a practice to make uſe of braſs utenſils in order to give the pickles a fine green; but this pernicious cuſtom is eaſily avoided by heating the liquor, and keeping it in a proper degree of warmth before you pour it on the articles to be pickled. It is uſual to put pickles into earthen jars, but ſtone jars are by far the beſt, for though they are more expenſive in the firſt purchaſe, they will be found much cheaper in the end; the earthen veſſels are porous, and will conſequently admit the air, and ſpoil the pickles, eſpecially if they ſtand any length of time; but this will not be the caſe with ſtone jars.—Remember, that when you take any pickle out of your jars, be ſure never to do it with your fingers, as that will ſpoil the pickle; but always make uſe of a ſpoon, which you ſhould keep entirely for that purpoſe.——Having mentioned theſe neceſſary and general obſervations relative to pickling, we ſhall now proceed to particulars; beginning with

Mangoes.

THE proper cucumbers to be uſed for this purpoſe are thoſe of the largeſt ſort, which muſt be taken from the vines before they are too ripe, or yellow at the ends. Cut a piece out of the ſide, and take out the ſeeds with an apple-ſcraper or a tea-ſpoon. Then put them into very ſtrong ſalt and water for eight or nine days, or till they are yellow. Stir them well two or three times every day, and put them into a pan with a large quantity

tity of vine leaves both over and under them. Beat a little roach allum very fine, and put it into the ſalt and water they came out of. Pour it on your cucumbers, and ſet them upon a very ſlow fire for four or five hours, till they are pretty green. Then take them out, and drain them in a hair ſieve, and when they are cold, put to them a little horſe-radiſh, then muſtard-ſeed, two or three heads of garlick, a few pepper-corns, a few green cucumbers ſliced in ſmall pieces, then horſe-radiſh, and the ſame as before-mentioned till you have filled them. Then take the piece you cut out, and ſew it on with a large needle and thread, and do all the reſt in the ſame manner. Have ready the following pickle: To every gallon of vinegar put an ounce of mace, the ſame of cloves, two ounces of ſliced ginger, the ſame of long pepper, Jamaica pepper, three ounces of muſtard-ſeed tied up in a bag, four ounces of garlick, and a ſtick of horſe-radiſh cut in ſlices. Boil them five minutes in the vinegar, then pour it upon your pickles, tie them down cloſe, and keep them for uſe.

Gerkins.

PUT a quantity of ſpring water into a large earthen pan, and to every gallon put two pounds of ſalt. Mix them well together, and throw in five hundred gerkins. When they have been two hours in the ſalt and water, take them out, and put them to drain; and when they are thoroughly dry, put them into your jar. Take a gallon of the beſt white-wine vinegar, and put it into a ſaucepan, with half an ounce of cloves and mace, an ounce of allſpice, the ſame quantity of muſtard-ſeed, a ſtick of horſe-radiſh cut in ſlices, ſix bay leaves, two or three races of ginger, a nutmeg cut in pieces, and a handful of ſalt. Boil up all together, and pour it over the gerkins. Cover them cloſe down, and let them ſtand twenty-four hours. Then put them into your ſaucepan, and let them ſimmer over the fire till they are green; but be careful not to let them boil, as that will ſpoil them. Then put them into your jar, and cover them cloſe down till they are cold. Then tie them over with a bladder and a piece of leather, and put them in a dry cold place.

Cucumbers.

FOR the purpoſe of pickling, chuſe the ſmalleſt cucumbers you can get, and be careful they are as free from ſpots as poſſible. Put them into ſtrong ſalt and water for nine or ten days, or till they are quite yellow, and ſtir them twice a day, at leaſt, or they will grow ſoft. When they are perfectly yellow, pour the water from them, and cover them with plenty of vine leaves. Set your water over the fire, and when it boils, pour it upon them, and ſet them upon the hearth to keep warm. When the water is nearly cold, make it boiling hot again, and pour it upon them. Proceed in this manner till you perceive they are of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine leaves, with a cloth and diſh over the top, to keep in the ſteam, which will help to green them the ſooner. When they are greened, put them in a hair ſieve to drain, and then make the following pickle for them: To every two quarts of white wine vinegar, put half an ounce of mace, or ten or twelve cloves, an ounce of ginger cut into ſlices, the ſame of black pepper, and a handful of ſalt. Boil them all together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for uſe.

Cucumbers in Slices.

TAKE ſome large cucumbers before they are too ripe, ſlice them of the thickneſs of a crown-piece, and put them into a pewter diſh. To every dozen of cucumbers ſlice two large onions thin, and ſo on till you have filled your diſh, or have got the quantity you intend to pickle; but remember to put a handful of ſalt between every row. Then cover them with another pewter diſh, and let them ſtand twenty-four hours. Then put them into a cullender, and when they are thoroughly dry, put them into a jar, cover them over with white wine vinegar, and let them ſtand four hours. Pour the vinegar from them into a ſaucepan, and boil it with a little ſalt. Put to the cucumbers a little mace, a little whole pepper, a large race of ginger ſliced, and then pour on them the boiling

boiling vinegar. Cover them close, and when they are cold, tie them down, and they will be ready for use in a few days.

To Keep Cucumbers.

CHOOSE those that are small and not too old; put them in jars, and pour over a brine like the French beans; (see page 268) when you use them take the rind off, and dress them in the same manner as others.

Walnuts.

THERE are various methods of pickling walnuts, in order to have them of different colours, the number of which are four, namely, black, white, olive-colour, and green; each of which we shall describe in their proper order.

To pickle walnuts *black*, you must gather them before the shell gets too hard, which may be known by running a pin into them, and always gather them when the sun is hot upon them. Put them into strong salt and water for nine days, and stir them twice a day, observing to change the salt and water every three days. Then put them into a hair sieve, and let them stand in the air till they turn black. Put them into strong stone jars, and pour boiling vinegar over them; cover them up, and let them stand till they are cold. Then give the vinegar three more boilings, pour it each time on the walnuts, and let it stand till it is cold between every boiling. Then tie them down with paper and a bladder over them, and let them stand two months. When that time has elapsed, take them out of the vinegar, and make a pickle for them thus: To every two quarts of vinegar put half an ounce of mace, and the same of cloves; of black pepper, Jamaica pepper, long pepper, and ginger, an ounce each, and two ounces of common salt. Boil it ten minutes, then pour it hot on your walnuts, tie them close down, and cover them with paper and a bladder.

To pickle walnuts *white*, you must proceed thus:—Having procured a sufficient quantity of walnuts, of the largest size, and taken the before-mentioned precaution that the shells are not too hard, pare them very thin till the

the white appears, and throw them into ſpring water and a handful of ſalt as you do them. Let them lay in that water ſix hours, and put a thin board upon them to keep them under the water. Then ſet a ſtew-pan with ſome clean ſpring water on a charcoal fire. Take your nuts out of the water, put them into the ſtew-pan, and let them ſimmer four or five minutes, but be careful they do not boil. Then have ready a pan of ſpring water with a handful of ſalt in it, and ſtir it till the ſalt is melted; then take your nuts out of the ſtew-pan with a wooden ladle, or ſpoon, and put them into the cold water and ſalt.—Let them ſtand a quarter of an hour, with the board lying on them to keep them down as before; for if they are not kept under the liquor they will turn black. Then lay them on a cloth, and put them into your jar, with ſome blades of mace and nutmeg ſliced thin. Mix your ſpice between your nuts, and pour diſtilled vinegar over them. When your jar is properly filled with nuts, pour mutton fat over them, tie them down cloſe with a bladder and leather, and ſet them in a dry place.

Walnuts to be pickled of an *olive colour*, muſt be managed thus: Having gathered your walnuts with the ſame precautions as before directed, put them into ſtrong ale allegar, and tie them down under a bladder and paper to keep out the air. Let them ſtand twelve months, then take them out of the allegar, and make for them a pickle of ſtrong allegar. To every quart, put half an ounce of Jamaica pepper, the ſame of long pepper, a quarter of an ounce of mace, the ſame of cloves, a head of garlick, and a little ſalt. Boil them all together five or ſix minutes, and then pour it upon your walnuts. As it gets cold, boil it again three times, and pour it on them. Then tie them down with a bladder and paper over it; and if your allegar is good, they will keep ſeveral years, without either turning colour or growing ſoft. You may make very good catchup of the allegar that comes from the walnuts, by adding a pound of anchovies, an ounce of cloves, the ſame of long and black pepper, a head of garlick, and half a pound of common ſalt, to every gallon of allegar. Boil it till it is half reduced, and ſkim it well. Then bottle it for uſe, and it will keep a great while.

To pickle walnuts *green*, proceed as follows: Make choice of the large double or French walnuts, gathered before the ſhells are hard. Wrap them ſingly in vine leaves, put a few vine leaves in the bottom of your jar, and nearly fill it with your walnuts. Take care they do not touch one another, and put a good many leaves over them. Then fill your jar with good allegar, cover them cloſe that the air cannot get in, and let them ſtand for three weeks. Then pour the allegar from them, put freſh leaves at the bottom of another jar, take out your walnuts, and wrap them ſeparately in freſh leaves as quick as poſſibly you can. Put them into your jar with a good many leaves over them, and fill it with white wine vinegar. Let them ſtand three weeks, pour off your vinegar, and wrap them up as before, with freſh leaves at the bottom and top of your jar. Take freſh white wine vinegar, put ſalt in it till it will bear an egg, and add to it mace, cloves, nutmeg, and garlick. Boil it about eight minutes, and then pour it on your walnuts. Tie them cloſe with paper and a bladder, and ſet them by for uſe. Be careful to keep them covered, and when you take any out for uſe, if the whole ſhould not be wanted, do not put thoſe left again into the jar, for by that means the whole may be ſpoiled.

Red Cabbage.

SLICE your cabbage croſſways, then put it on an earthen diſh, and ſprinkle a handful of ſalt over it.—Cover it with another diſh, and let it ſtand twenty-four hours. Then put it into a culiender to drain, and lay it into your jar. Take a ſufficient quantity of white-wine vinegar to cover it, a few cloves, a little mace, and allſpice. Put them in whole, with a little cochineal bruiſed fine. Then boil it up, and pour it either hot or cold upon your cabbage. If the former, let it ſtand till cold, and then tie it down for uſe.

Onions.

TAKE a ſufficient number of the ſmalleſt onions you can get, and put them into ſalt and water for nine days, obſerving to change the water every day. Then put them into jars, and pour freſh boiling ſalt and water over them.

them. Let them ſtand cloſe covered till they are cold, then make ſome more ſalt and water, and pour it boiling hot upon them. When it is cold, put your onions into a hair ſieve to drain, then put them into wide-mouthed bottles, and fill them up with diſtilled vinegar. Put into every bottle a ſlice or two of ginger, a blade of mace, a tea-ſpoonful of ſweet oil, (which will keep the onions white) a bay-leaf, and as much ſalt as will lay on a ſixpence. Cork them well up, ſo that no air can get to them, and ſet them in a dry place.

Samphire.

TAKE what quantity of green ſamphire you think proper, put it into a clean pan, throw over it two or three handsful of ſalt, and cover it with ſpring water. When it has lain twenty-four hours, put it into a clean ſaucepan, throw in a handful of ſalt, and cover it with good vinegar. Cover the pan cloſe, ſet it over a ſlow fire, let it ſtand till it is juſt green and criſp, and then take it off at that moment; for, ſhould it remain till it is ſoft, it will be totally ſpoiled. Put it into your pickling-pot, and cover it cloſe. When it is quite cold, tie it down with a bladder and leather, and ſet it by for uſe.—Samphire may be preſerved all the year, by keeping it in very ſtrong brine of ſalt and water, and, juſt before you want to uſe it, put it for a few minutes into ſome of the beſt vinegar.

Kidney Beans.

TAKE ſome young ſmall beans, and put them into ſtrong ſalt and water for three days, ſtirring them two or three times each day. Then put them into a pan, with vine-leaves both under and over them, and pour on them the ſame water they came out of. Cover them cloſe, and ſet them over a very ſlow fire till they are of a fine green. Then put them into a hair ſieve to drain, and make a pickle for them of white wine vinegar, or fine ale-allegar. Boil it five or ſix minutes with a little mace, Jamaica pepper, and a race or two of ginger ſliced. Then pour it hot upon the beans, and tie them down with a bladder and paper.

To Preſerve French Beans.

TAKE any quantity of French beans you think fit, chooſing thoſe that are tender and leaſt ſtringy; having cut off the ends, boil them a quarter of an hour and ſhift them into cold water; then dry them and put them into the jars in which you mean to keep them. Pour over your brine till it riſes to the rim of the jar, then put over ſome butter that has been heated and is half cold, which will congeal upon the French beans, and keep them from the air. If you do not like to put butter you muſt put mutton ſuet in the ſame way. To make the brine you muſt take two thirds water and one of vinegar; add ſeveral pounds according to the quantity of brine you would make, a pound to three pints. Set it over the fire till the ſalt is melted; let it ſettle, and before you uſe it pour it off clear.

Barberries.

TAKE a quantity of barberries not over ripe, pick off the leaves and dead ſtalks, and put them into jars, with a large quantity of ſtrong ſalt and water, and tie them down with a bladder. When you ſee a ſcum riſe on the barberries, put them into freſh ſalt and water; but they need no vinegar, their own natural ſharpneſs being fully ſufficient to preſerve them. Cover them cloſe, and ſet them by for uſe.

Beet Roots.

BOIL the roots till they are tender, and take off the ſkins, cut them in ſlices, gimp them in the ſhape of wheels, or what other form you pleaſe, and put them into a jar. Take as much vinegar as you think will cover them, and boil it with a little mace, a race of ginger ſliced, and a few ſmall pieces of horſe-radiſh. Pour it hot upon the roots, and tie them down cloſe.

Radiſh Pods.

GATHER your radiſh-pods when they are quite young, and put them into ſalt and water all night. The next day boil the ſalt and water they were laid in, pour it upon the pods, and cover your jar cloſe to keep in the ſteam. When it is nearly cold, make it boiling hot, and

and pour it on again, and continue doing ſo till the pods are quite green. Then put them into a ſieve to drain, and make a pickle for them of white wine vinegar, with a little mace, ginger, long pepper, and horſe-radiſh.—Pour it boiling hot upon your pods, and when it is almoſt cold, make your vinegar twice as hot as before, and pour it upon them. Tie them down with a bladder, and ſet them in a dry place.

Cauliflowers.

TAKE the whiteſt and cloſeſt cauliflowers you can get, break the flowers into bunches, and ſpread them on an earthen diſh. Lay ſalt all over them, and let them ſtand for three days to draw out all the water. Then put them into jars, and pour boiling ſalt and water upon them. Let them ſtand all night; then drain them in a hair ſieve, and put them into glaſs jars. Fill up your jars with diſtilled vinegar, and tie them cloſe down.

Artichoke Bottoms.

BOIL your artichokes till you can pull off all the leaves, and thoroughly clear the bottoms. Put them into ſalt and water for an hour, then take them out, and lay them on a cloth to drain. When they are dry, put them into large wide-mouthed glaſſes, with a little mace and ſliced nutmeg between, and fill them with diſtilled vinegar. Cover them with mutton fat melted, and tie them down with leather and a bladder.

To Preſerve Artichokes.

THEY may be quartered, the chokes taken out, and done exactly the ſame as the French beans.

Naſturtiums.

THE moſt proper time for gathering the berries is ſoon after the bloſſoms are gone off. Put them into cold ſalt and water, and change the water for three days ſucceſſively. Make your pickle of white wine vinegar, mace, nutmeg ſliced, ſhalots, pepper-corns, ſalt, and horſe-radiſh. Make your pickle pretty ſtrong, but do not boil it. When you have drained your berries, put them into a jar, pour the pickle to them, and tie them down cloſe.

Muſhrooms.

Muſhrooms.

TAKE the ſmalleſt muſhrooms you can get, put them into ſpring water, and rub them with a piece of new flannel dipped in ſalt. Throw them into cold water as you do them, which will make them keep their colour. Then put them into a ſaucepan, and throw a handful of ſalt over them. Cover them cloſe, and ſet them over the fire four or five minutes, or till you find they are thoroughly hot, and the liquor is drawn out from them.—Then lay them between two clean cloths till they are cold, put them into glaſs bottles, and fill them up with diſtilled vinegar. Put a blade or two of mace and a teaſpoonful of ſweet oil into every bottle. Cork them up cloſe, and ſet them in a cool place. If you have not any diſtilled vinegar, you may uſe white wine vinegar, or ale allegar will do; but it muſt be boiled with a little mace, ſalt, and a few ſlices of ginger; and it muſt ſtand till it is cold before you pour it on your muſhrooms.

Muſhroom Catchup.

TAKE a quantity of the full-grown flaps of muſhrooms, cruſh them well with your hands, and then ſtrew a quantity of ſalt all over them. Let them ſtand all night, and the next day put them into ſtew-pans. Set them in a quick oven for twelve hours, and then ſtrain them through a hair ſieve. To every gallon of liquor put of cloves, Jamaica, black pepper, and ginger, one ounce each, and half a pound of common ſalt. Set it on a ſlow fire, and let it boil till half the liquor is waſted away. Then put it into a clean pot, and when it is quite cold, bottle it for uſe.

Muſhroom Powder.

GET the largeſt and the thickeſt buttons you can, peel them, and cut off the root end, but do not waſh them. Spread them ſeparately on pewter diſhes, and ſet them in a ſlow oven to dry. Let the liquor dry up into the muſhrooms, as that will make the powder much ſtronger, and let them continue in the oven till you find they will powder. Then beat them in a marble mortar, and ſift them through a fine ſieve, with a little chyan pepper and pounded mace. Bottle it quite clear, and keep it in a dry place.

Walnut

Walnut Catchup.

PUT what quantity of walnuts you think proper into jars, cover them with cold ſtrong ale allegar, and tie them cloſe for twelve months. Then take out the walnuts from the allegar, and to every gallon of the liquor put two heads of garlick, half a pound of anchovies, a quart of red wine, and of mace, cloves, long, black, and Jamaica pepper, and ginger, an ounce each. Boil them all together till the liquor is reduced to half the quantity, and the next day bottle it for uſe.

Another Method of making Walnut Catchup.

TAKE green walnuts before the ſhell is formed, and grind them in a crab-mill, or pound them in a marble mortar. Squeeze out the juice through a coarſe cloth, and put to every gallon of juice a pound of anchovies, the ſame quantity of bay ſalt, four ounces of Jamaica pepper, two of long, and two of black pepper; of mace, cloves, and ginger, each an ounce, and a ſtick of horſe-radiſh. Boil all together till reduced to half the quantity, and then put it into a pot. When it is cold, bottle it cloſe, and in three months it will be fit for uſe.

Indian Pickle, or Piccalillo.

TAKE a cauliflower, a white cabbage, a few ſmall cucumbers, radiſh-pods, kidney-beans, and a little beet-root, or any other thing commonly pickled. Put them into a hair ſieve; and throw a large handful of ſalt over them. Set them in the ſun, or before the fire, for three days to dry. When all the water is run out of them, put them into a large earthen pot in layers, and between every layer put a handful of brown muſtard-ſeed. Then take as much ale allegar as you think will cover it, and to every four quarts of allegar put an ounce of turmeric. Boil them together, and put it hot upon your pickle.—Let it ſtand twelve days upon the hearth, or till the pickles are of a bright yellow colour, and moſt of the allegar ſucked up. Then take two quarts of ſtrong ale allegar, an ounce of mace, the ſame of white pepper, a quarter of an ounce of cloves, and the ſame of long pepper and nutmeg. Beat them all together, and boil them ten minutes in the allegar. Then pour it upon your pickles,

pickles, with four ounces of peeled garlick. Tie it close down, and set it by for use.

Asparagus.

GET the largest asparagus you can, cut off the white ends, and wash the green ends in spring water. Then put them into a pan of clean water, and let them lie in it two or three hours. Put as much spring water into a stew-pan as will nearly fill it, and throw in a large handful of salt. Set it on the fire, and when it boils put in your glass, not tied up, but loose, and not too many at a time, lest you break the heads. Just scald them, and no more; then take them out with a broad skimmer, and lay them on a cloth to cool. Make your pickle with a gallon or more (according to the quantity of your asparagus) of white wine vinegar, and an ounce of bay-salt. Boil it, and put your asparagus into your jar. To a gallon of pickle put two nutmegs, a quarter of an ounce of mace, and the same quantity of whole white pepper. Pour the pickle hot over the asparagus, and cover them with a linen cloth three or four times double; and when they have stood a week, boil the pickle again. Let them stand a week longer, then boil the pickle again, and put it on as hot as before. When they are cold, cover them close, tie them tight down, and keep them in a dry place.

Parsley pickled Green.

MAKE a strong salt and water that will bear an egg, and throw into it a large quantity of curled parsley. Let it stand a week, then take it out to drain, make a fresh salt and water as before, and let it stand another week. Then drain it well, put it into spring water, and change it three days successively. Then scald it in hard water till it becomes green, take it out, and drain it quite dry. Boil a quart of distilled vinegar a few minutes, with two or three blades of mace, a nutmeg sliced, and a shalot or two. When it is quite cold, pour it on your parsley, with two or three slices of horse-radish, and keep it for use.

Elder

Elder Buds.

GATHER your elder-buds when they are about the ſize of hop buds, put them into ſtrong ſalt and water for nine days, and ſtir them two or three times a day. Then put them into a pan, cover them with vine leaves, and pour on them the water they came out of. Set them over a ſlow fire till they are quite green, and then make a pickle for them of allegar, a little mace, a few ſhalots, and ſome ginger ſliced. Boil them two or three minutes, and pour it upon your buds. Tie them down, and keep them in a dry place.

Peaches.

GATHER your peaches when they are at the full growth, and juſt before the time of their turning ripe; and be ſure they are not bruiſed. Take as much ſpring water as you think will cover them, and make it ſalt enough to bear an egg, for which purpoſe you muſt uſe an equal quantity of bay and common ſalt. Then lay in your peaches, and put a thin board over them to keep them under the water. When they have been three days in this ſtate, take them out, wipe them very carefully with a fine ſoft cloth, and lay them in your jar. Then take as much white wine vinegar as will fill your jar, and to every gallon put one pint of the beſt well made muſtard, two or three heads of garlick, a good deal of ginger ſliced, and half an ounce of cloves, mace, and nutmegs. Mix your pickle well together, and pour it over your peaches. Tie them up cloſe, and in two months they will be fit for uſe.

Nectarines and apricots muſt be pickled in the ſame manner.

Codlins.

GATHER your codlins when they are about the ſize of a large walnut. Put them into a pan with a quantity of vine leaves at the bottom, and the ſame on the top. Set them over a very ſlow fire till you can peel the ſkin off, and then take them carefully up, and put them into a hair ſieve. Peel them with a penknife, and put them into the ſame pot again, with the vine

leaves, and water as before. Cover them close, and set them over a slow fire till they are of a fine green. Then drain them through a hair sieve, and when they are cold, put them into distilled vinegar. Pour a little mutton fat on the top, and tie them down close with a bladder and paper.

Golden Pippins.

TAKE a number of the finest pippins you can procure, free from spots and bruises, put them into a preserving pan with cold spring water, and set them on a charcoal fire. Keep them stirring with a wooden spoon till they will peel, but do not let them boil. When you have peeled them, put them into the water again, with a quarter of a pint of the best vinegar and a quarter of an ounce of alum. Cover them close with a pewter dish, and set them on a charcoal fire again, but do not let them boil. Keep turning them now and then till they look green, then take them out, and lay them on a cloth to cool. When they are quite cold, put to them the following pickle: To every gallon of vinegar put two ounces of mustard-seed, two or three heads of garlick, a good deal of ginger sliced, half an ounce of cloves, mace, and nutmeg. Mix your pickle well together, pour it over your pippins, and cover them close.

Grapes.

LET your grapes be of their full growth, but not ripe. Cut them into small bunches fit for garnishing, and put them into a stone jar, with vine-leaves between every layer of grapes. Then take spring water, as much as will cover them, and put into it a pound of bay salt, and as much white salt as will make it bear an egg.—Dry your bay salt, and pound it before you put it in, and that will make it melt the sooner. Put it into a pot, and boil and skim it well; but take off only the black scum. When it has boiled a quarter of an hour, let it stand to cool and settle; and when it is almost cold pour the clear liquor on the grapes, lay vine-leaves on the top, tie them down close with a linen cloth, and cover them with a dish. Let them stand twenty-four hours,

hours, then take them out, lay them on a cloth, cover them over with another, and let them dry between the cloths. Then take two quarts of vinegar, a quart of ſpring water, and a pound of coarſe ſugar. Let it boil a little, ſkim it very clean as it boils, and let it ſtand till it is quite cold. Dry your jar with a cloth, put freſh vine leaves at the bottom and between every bunch of grapes, and on the top. Then pour the clear of the pickle on the grapes, fill your jar, that the pickle may be above the grapes, and having tied a thin piece of board in a flannel, lay it on the top of the jar, to keep the grapes under the liquor. Tie them down with a bladder and leather, and when you want them for uſe, take them out with a wooden ſpoon. Be careful you tie them up again quite cloſe, for, ſhould the air get in, they will be inevitably ſpoiled.

Red Currants.

TAKE a quantity of white wine vinegar, and to every quart put in half a pound of Liſbon ſugar. Then pick the worſt of your currants, and put them into this liquor; but put the beſt of your currants into glaſſes.—Then boil your pickle with the worſt of your currants, and ſkim it very clean. Boil it till it looks of a fine colour, and let it ſtand till it is cold. Then ſtrain it through a cloth, wringing it to get all the colour you can from the currants. Let it ſtand to cool and ſettle, then pour it clear into the glaſſes in a little of the pickle, and when it is cold, cover it cloſe with a bladder and leather. To every half pound of ſugar put a quarter of a pound of white ſalt.

Caveach, or pickled Mackarel.

TAKE half a dozen fine large mackarel, and cut them into round pieces. Then take an ounce of beaten pepper, three large nutmegs, a little mace, and a hand ful of ſalt. Mix your ſalt and beaten ſpice together, then make two or three holes in each piece, and with your finger thruſt the ſeaſoning into the holes. Rub the pieces all over with the ſeaſoning, fry them brown in oil, and let them ſtand till they are cold. Then put them into

vinegar, and cover them with oil. If well covered, they will keep a conſiderable time, and are moſt delicious eating.

Smelts.

AT that time of the year when ſmelts are ſeaſonably abundant, take a quarter of a peck of them, and waſh, clean, and gut them. Take half an ounce of pepper, the ſame quantity of nutmegs, a quarter of an ounce of mace, half an ounce of ſalt-petre, and a quarter of a pound of common ſalt. Beat all very fine, and lay your ſmelts in rows in a jar. Between every layer of ſmelts ſtrew the ſeaſoning, with four or five bay-leaves. Then boil ſome red wine, and pour over them a ſufficient quantity to cover them. Cover them with a plate, and when cold, ſtop them down cloſe, and put them by for uſe. A few make a very pretty ſupper.

Oyſters.

TAKE two hundred of the neweſt and beſt oyſters you can get, and be careful to ſave the liquor in a pan as you open them. Cut off the black verge, ſaving the reſt, and put them into their own liquor. Then put all the liquor and oyſters into a kettle, boil them half an hour on a gentle fire, and do them very ſlowly, ſkimming them as the ſcum riſes. Then take them off the fire, take out the oyſters, and ſtrain the liquor through a fine cloth. Then put in the oyſters again, take out a pint of the liquor when hot, and put thereto three quarters of an ounce of mace, and half an ounce of cloves. Juſt give it one boil, then put it to the oyſters, and ſtir up the ſpices well among them. Then put in about a ſpoonful of ſalt, three quarters of a pint of the beſt white wine vinegar, and a quarter of an ounce of whole pepper:—Let them ſtand till they are cold, and put the oyſters, as many as you well can, into the barrel. Put in as much liquor as the barrel will hold, letting them ſettle awhile, and they will ſoon be fit to eat. Or you may put them in ſtone jars, cover them cloſe with a bladder and leather, and be ſure they are quite cold before you cover them up.

In

In like manner you may do cockles and muſcles, with this difference only, that there is not any thing to be picked off cockles, and as they are ſmall, the before-mentioned ingredients will be ſufficient for two quarts of muſcles; but take great care to pick out the crabs under the tongues, and the little pus which grows at the roots. Both cockles and muſcles muſt be waſhed in ſeveral waters to cleanſe them from grit. Put them into a ſtew-pan by themſelves, cover them cloſe, and when they open, pick them out of the ſhell, ſtrain the liquor, and proceed as directed for oyſters.

Artificial Anchovies.

THESE muſt be made in the following manner:—To a peck of ſprats put two pounds of common ſalt, a quarter of a pound of bay ſalt, four of ſalt-petre, two ounces of prunella ſalt, and a ſmall quantity of cochineal. Pound all in a mortar, put them into a ſtone pan, a row of ſprats, then a layer of your compound, and ſo on alternately to the top. Preſs them hard down, cover them cloſe, let them ſtand ſix months, and they will be fit for uſe. Remember that your ſprats are as freſh as you can poſſibly get them, and that you neither waſh or wipe them, but do them as they come out of the water.

Ox Palates.

WASH the palates well with ſalt and water, and put them into a pipkin with ſome clean ſalt and water.—When they are ready to boil, ſkim them well, and put to them as much pepper, cloves, and mace, as will give them a quick taſte. When they are boiled tender, which will require four or five hours, peel them, and cut them into ſmall pieces, and let them cool. Then make the pickle of an equal quantity of white wine and vinegar. Boil the pickle, and put in the ſpices that were boiled in the palates. When both the pickle and palates are cold, lay your palates in a jar, and put to them a few bay-leaves, and a little freſh ſpice. Pour the pickle over them, cover them cloſe, and keep them for uſe.

CHAP. XXII.

COLLARING.

ONE very material thing to be generally and indiſpenſably obſerved in the buſineſs of collaring any kind of meat is, that you roll it up well, and bind it as tight as poſſible, otherwiſe when it is cut, it will break in pieces, and its beauty be entirely loſt. Be careful that you boil it enough, but not too much, and let it be quite cold before you put it into the pickle. After it has lain all night in the pickle, take off the binding, put it into a diſh, and when it is cut, the ſkin will look clear, and the meat have its proper ſolidity.

Veniſon.

BONE a ſide of veniſon, take away all the ſinews, and cut it into ſquare collars of what ſize you pleaſe. It will make two or three collars. Lard it with fat clear bacon, and cut your lard as big as the top of your finger, and three or four inches long. Seaſon your veniſon with pepper, ſalt, cloves, and nutmeg. Roll up your collars, and tie them cloſe with coarſe tape; then put them into deep pots, with ſeaſonings at the bottoms, ſome freſh butter, and three or four bay-leaves. Put the reſt of the ſeaſoning and butter on the top, and over that ſome beef-ſuet, finely ſhred and beaten. Then cover up your pots with coarſe paſte, and bake them four or five hours. After that, take them out of the oven, and let them ſtand a little; take out your veniſon, and let it drain well from the gravy; add more butter to the fat, and ſet it over a gentle fire to clarify. Then take it off, let it ſtand a little, and ſkim it well. Make your pots clean, or have pots ready fit for each collar. Put a little ſeaſoning, and ſome of your clarified butter, at the bottom; then put in your veniſon, and fill up your pot with clarified butter, and be ſure that your butter be an inch above the meat. When it is thoroughly cold, tie it down with double paper, and lay a tile on the top. They will keep ſix or eight months; and you may, when you uſe a pot, put it for a minute into boiling water, and

and it will come out whole. Let it ſtand till it is cold, ſtick it round with bay-leaves, and a ſprig at the top, and ſerve it up.

Breaſt of Veal.

BONE your veal, and beat it a little. Rub it over with the yolk of an egg, and ſtrew on it a little beaten mace, nutmeg, pepper, and ſalt; a large handful of parſley chopped ſmall, with a few ſprigs of ſweet marjoram, a little lemon-peel ſhred fine, an anchovy chopped ſmall, and mixed with a few crumbs of bread. Roll it up very tight, bind it hard with a fillet, and wrap it in a clean cloth. Boil it two hours and a half in ſoft water, and when it is enough, hang it up by one end, and make a pickle for it, conſiſting of a pint of ſalt and water, with half a pint of vinegar. Before you ſend it to table, cut off a ſlice at each of the ends. Garniſh with pickles and parſley.

Breaſt of Mutton.

PARE off the ſkin of a breaſt of mutton, and with a ſharp knife nicely take out all the bones, but be careful you do not cut through the meat. Pick all the fat and meat off the bones, then grate ſome nutmeg all over the inſide of the mutton, a very little beaten mace, a little pepper and ſalt, a few ſweet-herbs ſhred ſmall, a few crumbs of bread, and the bits of fat picked off the bones. Roll it up tight, ſtick a ſkewer in to hold it together, but do it in ſuch a manner that the collar may ſtand upright in the diſh. Tie a packthread acroſs it to hold it together, ſpit it, then roll the caul of a breaſt of veal all round it, and roaſt it. When it has been about an hour at the fire, take off the caul, dredge it with flour, baſte it well with freſh butter, and let it be of a fine brown. It will require, on the whole, an hour and a quarter roaſting. For ſauce take ſome gravy beef, cut and hack it well, then flour it, and fry it a little brown. Pour into your ſtew-pan ſome boiling water, ſtir it well together, and then fill your pan half full of water. Put in an onion, a bunch of ſweet-herbs, a little cruſt of bread toaſted, two or three blades of mace, four cloves, ſome whole pepper, and the bones of the mutton.

Cover

Cover it close, and let it stew till it is quite rich and thick. Then strain it, boil it up with some truffles and morels, a few mushrooms, a spoonful of catchup, and (if you have them) two or three bottoms of artichokes. Put just enough salt to season the gravy, take the packthread off the mutton, and set it upright in the dish. Cut the sweetbread into four pieces, and boil it of a fine brown, and have ready a few forcemeat balls fried. Lay these round your dish, and pour in the sauce. Garnish with sliced lemon.

Beef.

TAKE a piece of thin flank of beef, and bone it; cut off the skin, and salt it with two ounces of salt-petre, two ounces of sal-prunella, the same quantity of bay-salt, half a pound of coarse sugar, and two pounds of common salt. Beat the hard salts very fine, and mix all together. Turn it every day, and rub it well with the brine for eight days; then take it out, wash it, and wipe it dry. Take a quarter of an ounce of cloves, a quarter of an ounce of mace, twelve corns of allspice, and a nutmeg beat very fine, with a spoonful of beaten pepper, a large quantity of chopped parsley, and some sweet-herbs shred fine. Sprinkle this mixture on the beef, and roll it up very tight; put a coarse cloth round it, and tie it very tight with beggar's tape. Boil it in a copper of water, and if it is a large collar, it will take six hours boiling, but a small one will be done in five. When it is done, take it out, and put it into a press; but if you have not that convenience, put it between two boards, with a weight on the uppermost, and let it remain in that state till it is thoroughly cold. Then take it out of the cloth, cut it into thin slices, lay them on a dish, and serve them to table. Garnish your dish with raw parsley.

Calf's Head.

TAKE a calf's head with the skin on, scald off the hair, take out all the bones carefully from the neck, and lay it some time in warm milk to make it look white. Boil the tongue, peel it, cut that and the palate into thin slices, and put them and the eyes into the middle of the head.

head. Take ſome pepper, ſalt, cloves, and mace, and beat them fine; and add to them ſome grated nutmeg, ſcalded parſley, thyme ſavory, and ſweet-marjoram cut very ſmall. Beat up the yolks of three or four eggs, ſpread them over the head, and then ſtrew on the ſeaſoning. Roll it up very tight, tie it round with tape, and boil it gently for three hours in as much water as will cover it. When you take it out, ſeaſon the pickle with ſalt, pepper, and ſpice, and add to it a pint of white wine vinegar. When it is cold put in the collar, and cut it in handſome ſlices when you ſend it to table.

Pig.

BONE your pig, and then rub it all over with pepper and ſalt beaten fine, a few ſage leaves, and ſweet-herbs chopped ſmall. Roll it up tight, and bind it with a fillet. Fill your boiler with ſoft water, put in a bunch of ſweet-herbs, a few pepper-corns, a blade or two of mace, eight or ten cloves, a handful of ſalt, and a pint of vinegar. When it boils, put in your pig, and let it boil till it is tender. Then take it up, and, when it is almoſt cold, bind it over again, put it into an earthen pot, and pour the liquor your pig was boiled in upon it. Be careful to cover it cloſe down after you cut any for uſe.

Eels.

WHEN you have thoroughly cleanſed your eel, cut off the head, tail, and fins, and take out the bones. Lay it flat on the back, and then grate over it a ſmall nutmeg, with two or three blades of mace beat fine, and a little pepper and ſalt, and ſtrew on theſe a handful of parſley ſhred fine, with a few ſage leaves chopped ſmall. Roll it up tight in a cloth, and bind it tight.—If it is of a middle ſize, boil it in ſalt and water three quarters of an hour, and hang it up all night to drain. Add to the pickle a pint of vinegar, a few pepper-corns, and a ſprig of ſweet-marjoram; boil it ten minutes, and let it ſtand till the next day. Then take off the cloth, and put your eels into the pickles. When you ſend

them to table, lay them either whole in the plate, or cut them in ſlices. Garniſh with green parſley. Lampreys may be done in the ſame manner.

Mackarel.

GUT your mackarel and ſlit them down the belly; cut off their heads, take out the bones, and be careful not to cut them in holes. Then lay them flat upon their backs, ſeaſon them with mace, nutmeg, pepper, and ſalt, and a handful of parſley ſhred fine; ſtrew it over them, roll them tight, and tie them well ſeparately in cloths. Boil them gently twenty minutes in vinegar, ſalt, and water; then take them out, put them into a pot, and pour the liquor on them, or the cloth will ſtick to the fiſh. Take the cloth off the fiſh the next day, put a little more vinegar to the pickle, and keep them for uſe. When you ſend them to table, garniſh with fennel and parſley, and put ſome of the liquor under them.

Salmon.

TAKE a ſide of ſalmon, cut off the tail, then waſh the fleſhy part well, and dry it with a cloth. Rub it over with the yolks of eggs, and make ſome forcemeat with what you cut off at the tail end. Take off the ſkin, and put to it ſome parboiled oyſters, a tail or two of lobſters, the yolks of three or four eggs boiled hard, ſix anchovies, a handful of ſweet herbs chopped ſmall, a little ſalt, cloves, mace, nutmeg, pepper, and grated bread. Work all theſe well together with yolks of eggs, lay it over the fleſhy part, and ſtrew on it a little pepper and ſalt. Then roll it up into a collar, and bind it with broad tape. Boil it in water, ſalt, and vinegar, but let the liquor boil before you put it in, and throw in a bunch of ſweet-herbs, with ſome ſliced ginger and nutmeg. Let it boil gently near two hours, and then take it up. Put it into a pan, and when the pickle is cold, put it to your ſalmon, and let it lay in it till wanted. If you cover it with clarified butter, it will keep a conſiderable time.

CHAP.

CHAP. XXIII.

POTTING.

IN this mode of cookery, be ſure to make it a rule that whatever you do it is well covered with clarified butter before you ſend it to the oven, tie it cloſe with ſtrong paper, and let it be well baked. When it comes from the oven, pick out every bit of ſkin you can, and drain away the gravy, otherwiſe the article potted will be apt to turn ſour. Beat your ſeaſoning very fine, and ſtrew on it gradually. Before you put it into your pot, preſs it well, and before you put on your clarified butter, let it be perfectly cold.

SECT. I.

MEAT AND POULTRY.

Veniſon.

RUB your veniſon all over with red wine; ſeaſon it with beaten mace, pepper, and ſalt; put it into an earthen diſh, and pour over it half a pint of red wine, and a pound of butter, and then ſend it to the oven. If it be a ſhoulder, put a coarſe paſte over it, and let it lay in the oven all night. When it comes out, pick the meat clean from the bones, and beat it in a marble mortar, with the fat from your gravy. If you find it not ſufficiently ſeaſoned, add more, with clarified butter, and keep beating it till it becomes like a fine paſte.—Then preſs it hard down into your pots, pour clarified butter over it, and keep it in a dry place.

Hares.

CASE your hare, waſh it thoroughly clean, then cut it up as you would do for eating, put it into a pot, and ſeaſon it with pepper, ſalt, and mace. Put on it a pound of butter, tie it down cloſe, and bake it in a bread oven. When it comes out, pick the meat clean from the bones, and pound it very fine in a mortar, with the fat from your gravy. Then put it cloſe down in your pots, and pour over it clarified butter.

Veal.

TAKE part of a knuckle or fillet of veal that has been ſtewed; or bake it on purpoſe for potting: beat it to a paſte with butter, ſalt, white pepper, and mace pounded. Preſs it down in pots, and pour over it clarified butter.

Marble Veal.

BOIL, ſkin, and cut a dried tongue as thin as poſſible, and beat it well with near a pound of butter, and a little beaten mace, till it is like a paſte. Have ready ſome veal ſtewed, and beat in the ſame manner. Then put ſome veal into potting-pots, thin ſome tongue in lumps over the veal. Do not lay on your tongue in any form, but let it be in lumps, and it will then cut like marble. Fill your pot cloſe up with veal, preſs it very hard down, and pour clarified butter over it.—Remember to keep it in a dry place, and when you ſend it to table, cut it into ſlices. Garniſh it with parſley.

Tongues.

TAKE a fine neat's tongue, and rub it well over with an ounce of ſalt-petre and four ounces of brown ſugar, and let it lie two days. Then boil it till it is quite tender, and take off the ſkin and ſide bits. Cut the tongue in very thin ſlices, and beat it in a marble mortar, with a pound of clarified butter, and ſeaſon it to your taſte with pepper, ſalt, and mace. Beat all as fine as poſſible, then preſs it cloſe down in ſmall potting-pots, and pour over them clarified butter.

Geeſe and Fowls.

BOIL a dried tongue till it is tender; then take a gooſe and a large fowl, and bone them. Take a quarter of an ounce of mace, the ſame quantity of olives, a large nutmeg, a quarter of an ounce of black pepper, and beat all well together; add to theſe a ſpoonful of ſalt, and rub the tongue and inſide of the fowl well with them. Put the tongue into the fowl, then ſeaſon the gooſe, and fill it with the fowl and tongue, and the gooſe will look as if it was whole. Lay it in a pan that will juſt hold it, melt freſh butter enough to cover it, ſend it to the oven,

oven, and bake it an hour and a half. Then take out the meat, drain the butter carefully from it, and lay it on a coarſe cloth till it is cold. Then take off the hard fat from the gravy, and lay it before the fire to melt.—Put your meat again into the pot, and pour your butter over it. If there is not enough, clarify more, and let the butter be an inch above the meat. It will keep a great while, cut fine, and look beautiful; and when you cut it let it be croſsways. It makes a very pretty corner-diſh for dinner, or ſide-diſh for ſupper.

Beef.

TAKE half a pound of brown ſugar, and an ounce of ſalt-petre, and rub it into twelve pounds of beef. Let it lie twenty-four hours; then waſh it clean, and dry it well with a cloth. Seaſon it to your taſte with pepper, ſalt, and mace, and cut it into five or ſix pieces. Put it into an earthen pot, with a pound of butter in lumps upon it, ſet it in a hot oven, and let it ſtand three hours, then take it out, cut off the hard outſides, and beat it in a mortar. Add to it a little more pepper, ſalt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put in as you find neceſſary; but beat the meat very fine. Then put it into your pot, preſs it cloſe down, pour clarified butter over it, and keep it in a dry place.

Another method of potting beef, and which will greatly imitate veniſon, is this: Take a buttock of beef, and cut the lean of it into pieces of about a pound weight each. To eight pounds of beef take four ounces of ſalt-petre, the ſame quantity of bay-ſalt, half a pound of white ſalt, and an ounce of ſal prunella. Beat all the ſalt very fine, mix them well together, and rub them into the beef. Then let it lie four days, turning it twice a day. After that put it into a pan, and cover it with pump water, and a little of its own brine. Send it to the oven, and bake it till it is tender; then drain it from the gravy, and take out all the ſkin and ſinews. Pound the meat well in a mortar, lay it in a broad diſh, and mix on it an ounce of cloves and mace, three quarters of

of an ounce of pepper, and a nutmeg, all beat very fine. Mix the whole well with the meat, and add a little clarified freſh butter to moiſten it. Then preſs it down into pots very hard, ſet them at the mouth of the oven juſt to ſettle, and then cover them two inches thick with clarified butter. When quite cold, cover the pots over with white paper tied cloſe, and ſet them in a dry place. It will keep good a conſiderable time.

Pigeons

PICK and draw your pigeons, cut off the pinions, waſh them clean, and put them into a ſieve to drain. Then dry them with a cloth, and ſeaſon them with pepper and ſalt. Roll a lump of butter in chopped parſley, and put it into the pigeons. Sew up the vents, then put them into a pot with butter over them, tie them down, and ſet them in a moderately heated oven. When they come out, put them into your pots, and pour clarified butter over them.

Woodcocks.

TAKE ſix woodcocks, pluck them, and draw out the train. Skewer their bills through their thighs, put their legs through each other, and their feet upon their breaſts. Seaſon them with three or four blades of mace, and a little pepper and ſalt. Then put them into a deep pot, with a pound of butter over them, and tie a ſtrong paper over them. Bake them in a moderate oven, and when they are enough, lay them on a diſh to drain the gravy from them. Then put them into potting-pots; take all the clear butter from your gravy, and put it upon them. Fill up your pots with clarified butter.—Keep them in a dry place for uſe. Snipes muſt be done in the ſame manner.

Moor Game.

WHEN you have picked and drawn your game, wipe them clean with a cloth, and ſeaſon them well with pepper, ſalt, and mace. Put one leg through the other, and roaſt them till they are of a good brown. When they are cold, put them into your pots, and pour over them clarified butter; but let their heads be ſeen above it. Put them in a dry place, and they will keep a great while.

Small

Small Birds.

HAVING picked and gutted your birds, dry them well with a cloth, and ſeaſon them with pepper, ſalt, and mace. Then put them into a pot with butter, tie your pot down with paper, and bake them in a moderate oven. When they come out, drain the gravy from them, and put them into your pots. Pour clarified butter over them, and cover them cloſe.

SECT. II.

FISH.

TAKE a large eel, and when you have ſkinned, waſhed clean, and thoroughly dried it with a cloth, cut it into pieces about four inches long. Seaſon them with a little beaten mace and nutmeg, pepper, ſalt, and a little ſal-prunella beat fine. Lay them in a pan, and pour as much clarified butter over them as will cover them. Bake them half an hour in a quick oven; but the ſize of your eels muſt be the general rule to determine what time they will take baking. Take them out with a fork, and lay them on a coarſe cloth to drain. When they are quite cold, ſeaſon them again with the like ſeaſoning, and lay them cloſe in the pot. Then take off the butter they were baked in clear from the gravy of the fiſh, and ſet it in a diſh before the fire. When it is melted, pour the butter over them, and put them by for uſe. You may bone your eels, if you chooſe; but in that caſe you muſt put in no ſal-prunella.

Lampreys.

WHEN you have taken off the ſkins, cleanſe them with ſalt, and then wipe them quite dry. Beat ſome black pepper, mace, and cloves, mix with them ſome ſalt, and ſeaſon your fiſh with it. Then lay them in a pan, and cover them with clarified butter. Bake them an hour, then ſeaſon them again, and treat them in the ſame manner as before directed for eels.

Smelts

Smelts.

TAKE out the guts, and then ſeaſon them with ſalt, pounded mace, and pepper, put them into a pan, with butter on the top, and put them in a very ſlack oven. When they are done, and nearly cold, take them out, and lay them on a cloth. Then put them into pots, take off the butter from the gravy, clarify it with more, pour it on them, tie them down cloſe, and ſet them by for uſe.

Pike.

WHEN you have well ſcaled your fiſh, cut off the head, ſplit it down the back, and take out the bone.—Then ſtrew over the inſide ſome bay-ſalt and pepper, roll it up, and lay it in your pot. Cover it cloſe, and let it bake an hour. Then take it out, and lay it on a coarſe cloth to drain. When it is cold, put it into your pot, and cover it with clarified butter.

Salmon.

TAKE a large piece of freſh ſalmon, ſcale it, and wipe it clean. Then ſeaſon it with Jamaica pepper, black pepper, mace, and cloves, beat fine, and mixed with ſalt, and a little ſal-prunella: then pour clarified butter over it, and bake it well. When it is done, take it out carefully, and lay it on a cloth to drain. As ſoon as it is quite cold, ſeaſon it again, lay it cloſe in your pot, and cover it with clarified butter.—Or you may pot it in this manner:

Scale and clean a whole ſalmon, ſlit it down the back, dry it well, and cut it as near the ſhape of your pot as you can. Then take two nutmegs, an ounce of mace and cloves beaten, half an ounce of white pepper, and an ounce of ſalt. Then take out all the bones, cut off the tail and the head below the fins. Seaſon the ſcaly ſide firſt, and lay that at the bottom of the pot; then rub the ſeaſoning on the other ſide, cover it with a diſh, and let it ſtand all night. It muſt be put double, and the ſcaly ſides top and bottom. Put ſome butter at the bottom and top, and cover the pot with ſome ſtiff coarſe paſte. If it is a large fiſh, it will require three hours

baking; but if a ſmall one, two hours will be ſufficient. When it comes out of the oven, let it ſtand half an hour, then uncover it, raiſe it up at one end that the gravy may run out, and put a trencher and weight on it effectually to anſwer this purpoſe. When the butter is cold, take it out clear from the gravy, add more butter to it, and put it in a pan before the fire. When it is melted, pour it over the ſalmon, and as ſoon as it is cold, paper it up, put it in a dry place, and it will keep a conſiderable time. Carp, tench, trout, and ſeveral other ſorts of fiſh, may be potted in the ſame manner.

Lobſter.

BOIL a live lobſter in ſalt and water, and ſtick a ſkewer in the vent to prevent the water getting in. As ſoon as it is cold, take out all the fleſh, beat it fine in a mortar, and ſeaſon it with beaten mace, grated nutmeg, pepper, and ſalt. Mix all together, melt a piece of butter the ſize of a walnut, and mix it with the lobſter as you beat it. When it is beat to a paſte, put it into your pot, and preſs it down as cloſe and hard as you can.—Then ſet ſome butter in a deep broad pan before the fire, and when it is all melted, take off the ſcum at the top, if any, and pour the clear butter over the fiſh as thick as a crown-piece. The whey and churn-milk will ſettle at the bottom of the pan; but take care that none of that goes in, and always let your butter be very good, or you will ſpoil all. If you chooſe it, you may put in the meat whole, with the body mixed among it, laying them as cloſe together as you can, and pouring the butter over them.

Shrimps.

AFTER you have boiled your ſhrimps, ſeaſon them well with pepper, ſalt, and a little pounded cloves.—Put them cloſe into a pot, ſet them a few minutes into a ſlack oven, and then pour over them clarified butter.

Herrings.

CUT off the heads of your herrings, and put them into an earthen pot. Lay them cloſe, and between every layer of herrings ſtrew ſome ſalt, but not too much.

Put in cloves, mace, whole pepper, and a nutmeg cut in pieces. Fill up the pot with vinegar, water, and a quarter of a pint of white wine. Cover it with brown paper, tie it down close, and bake them in an oven with brown bread. As soon as they are cold, put them into your pots, tie them close with paper, and set them by for use.

Chars.

AFTER having cleaned your fish, cut off the fins, tails, and heads, and then lay them in rows, in a long baking-pan, having first seasoned them with pepper, salt, and mace. Send them to the oven, and when they are done, lay them in your pots, and cover them with clarified butter. This fish is greatly admired, and is peculiar to the lakes in Westmoreland.

CHAP. XXIV.

CURING VARIOUS KINDS OF MEATS, SOUSINGS, &c.

Hams.

CUT off a fine ham from a fat hind quarter of pork. Take two ounces of salt-petre, a pound of coarse sugar, a pound of common salt, and two ounces of sal-prunella; mix all together, and rub it well. Let it lie a month in this pickle, turning and basting it every day; then hang it in wood smoke in a dry place, so that no heat comes to it; and, if you intend to keep them long, hang them a month or two in a damp place, and it will make them cut fine and short. Never lay these hams in water till you boil them, and then boil them in a copper, if you have one, or the largest pot you have. Put them into the water cold, and let them be four or five hours before they boil. Skim the pot well, and often, till it boils. If it is a very large one, three hours will boil it; if a small one, two hours will do, provided it is a great while before the water boils. Take it up half an hour before dinner, pull off the skin, and throw raspings, finely sifted all over. Hold a red-hot salamander over it, and when dinner is ready, take a few raspings in a sieve,

ſieve, and ſift all over the diſh, then lay in your ham, and, with your finger, make figures round the edge of your diſh. Be ſure to boil your ham in as much water as you can, and keep ſkimming it all the time it boils. The pickle you take your ham out of will do finely for tongues. Let them lay in it a fortnight, and then lay them in a place where there is wood-ſmoke, to dry.—When you broil any ſlices of ham or bacon, have ſome boiling water ready; let them lay a minute or two in it, and then put them on the gridiron. This is a very good method, as it takes out the violence of the ſalt, and makes them have a fine flavour.

Hams the Yorkſhire Way.

MIX well together half a peck of ſalt, three ounces of ſalt-petre, half an ounce of ſal-prunella, and five pounds of very coarſe ſalt. Rub the hams well with this; put them into a large pan or pickling-tub, and lay the remainder on the top. Let them lie three days, and then hang them up. Put as much water to the pickle as will cover the hams, adding ſalt till it will bear an egg, and then boil and ſtrain it. The next morning put in the hams, and preſs them down ſo that they may be covered. Let them lay a fortnight, then rub them well with bran, and dry them. The quantity of ingredients here directed is for doing three middle-ſized hams at once, ſo that if you do only one, you muſt proportion the quantity of each article.

New England Hams.

GET two fine hams, and in the mode of cure for this purpoſe, proceed as follows:—Take two ounces of ſal-prunella, beat it fine, rub it well in, and let them lie twenty-four hours. Then take half a pound of bay-ſalt, a quarter of a pound of common ſalt; and one ounce of ſalt-petre, all beat fine, and half a pound of the coarſeſt ſugar. Rub all theſe well in, and let them lie two or three days. Then take ſome white common ſalt, and make a pretty ſtrong brine, with about two gallons of water, and half a pound of brown ſugar. Boil it well, and ſcum it when cold; put in the hams, and turn them

every two or three days in the pickle for three weeks. Then hang them up in a chimney, and ſmoke them well a day or two with horſe litter. Afterwards let them hang about a week on the ſide of the kitchen chimney, and then take them down. Keep them dry in a large box, and cover them well with bran. They will keep good in this ſtate for a year, though if wanted, may be uſed in a month.

Bacon.

TAKE off all the inſide fat of a ſide of pork, and lay it on a long board or dreſſer, that the blood may run from it. Rub it well on both ſides with good ſalt, and let it lie a day. Then take a pint of bay-ſalt, a quarter of a pound of ſalt-petre, and beat them both fine; two pounds of coarſe ſugar, and a quarter of a peck of common ſalt. Lay your pork in ſomething that will hold the pickle, and rub it well with the above ingredients. Lay the ſkinny ſide downwards, and baſte it every day with the pickle for a fortnight. Then hang it in a wood-ſmoke, and afterwards in a dry, but not hot place. Remember that all hams and bacon ſhould hang clear from every thing, and not touch the wall. Take care to wipe off the old ſalt before you put it into the pickle, and never keep bacon or hams in a hot kitchen, or in a room expoſed to the rays of the ſun, as all theſe matters will greatly contribute to make them ruſty.

Mutton Ham.

TAKE a hind-quarter of mutton, cut it like a ham, and rub it well with an ounce of ſalt-petre, a pound of coarſe ſugar, and a pound of common ſalt, mixed well together. Lay it in a deepiſh tray with the ſkin downward, and baſte it with the pickle every day for a fortnight. Then roll it in ſaw-duſt, and hang it in wood-ſmoke for a fortnight. Then boil it, and hang it up in a dry place. You may dreſs it whole, or cut ſlices off, and broil them, which will eat well, and have an excellent flavour.

Veal Hams.

CUT a leg of veal in the ſhape of a ham. Take half a pound of bay-ſalt, two ounces of ſalt-petre, and a pound

a pound of common ſalt. Mix them all well together, with an ounce of beaten juniper berries, and rub the ham well with them. Lay it in a tray with the ſkinny ſide downwards, baſte it every day with the pickle for a fortnight, and then hang it in wood-ſmoke for a fortnight longer. When you dreſs it, you may boil it, or parboil and roaſt it. Either way it will eat exceeding pleaſant.

Beef Hams.

CUT the leg of a fat Scotch or Welch ox as nearly in the ſhape of a ham as you can. Take an ounce of bay-ſalt, an ounce of ſalt-petre, a pound of common ſalt, and a pound of coarſe ſugar, which will be a ſufficient quantity for about fourteen or fifteen pounds of beef; and if a greater or leſs quantity of meat, mix your ingredients in proportion. Pound theſe ingredients, mix them well together, rub your meat with it, turn it every day, and, at the ſame time, baſte it well with the pickle. Let it lie in this ſtate for a month, then take it out, roll it in bran or ſaw-duſt, and hang it in a wood-ſmoke for a month. Then take it down, hang it in a dry place, and keep it for uſe. You may dreſs it in whatever manner you pleaſe, and as occaſion may require. If you boil a piece of it, and let it be till it is cold, it will eat very good, and ſhives like Dutch beef; or it is exceeding fine cut into raſhers and broiled, with poached eggs laid on the tops.

Neat's Tongue.

SCRAPE your tongue clean, dry it well with a cloth, and then ſalt it with common ſalt, and half an ounce of ſalt-petre, well mixed together. Lay it in a deep pan, and turn it every day for a week or ten days. Then turn it again, and let it lay a week longer. Take it out of the pan, dry it with a cloth, ſtrew flour on it, and hang it up in a moderate warm place to dry.

Hung Beef.

MAKE a ſtrong brine with bay-ſalt, ſalt-petre, and pump-water; put a rib of beef into it, and let it lay for nine days. Then hang it up a chimney where wood or ſaw-duſt is burnt. When it is a little dry, waſh the outſide

outſide with bullock's blood two or three times, to make it look black; and when it is dry enough, boil it, and ſerve it up with ſuch kind of vegetables as you think proper.

Another method of preparing hung beef is this: Take the navel-piece, and hang it up in your cellar as long as it will keep good, and till it begins to be a little ſappy. Then take it down, cut it into three pieces, and waſh it in ſugar and water, one piece after another. Then take a pound of ſalt-petre, and two pounds of bay-ſalt, dried and pounded ſmall. Mix with them two or three ſpoonsful of brown ſugar, and rub your beef well with it in every place. Then ſtrew a ſufficient quantity of common ſalt all over it, and let the beef lie cloſe till the ſalt is diſſolved, which will be in ſix or ſeven days. Then turn it every other day for a fortnight, and after that hang it up in a warm but not hot place. It may hang a fortnight in the kitchen, and when you want it, boil it in bay-ſalt, and pump-water till it is tender. It will keep, when boiled, two or three months, rubbing it with a greaſy cloth, or putting it two or three minutes into boiling water to take off the mouldineſs.

Dutch Beef.

TAKE a buttock of beef, cut off all the fat, and rub the lean all over with brown ſugar. Let it lie two or three hours in a pan or tray, and turn it two or three times. Then ſalt it with ſalt-petre and common ſalt, and let it lay a fortnight, turning it every day. After the expiration of this time, roll it very ſtraight in a coarſe cloth, put it into a cheeſe-preſs for a day and a night, and then hang it to dry in a chimney. When you boil it put it into a cloth, and when cold, it will cut like Dutch beef.

Hunting Beef.

TAKE a pound of ſalt, two ounces of ſalt-petre, a quarter of a pound of brown ſugar, one ounce of corianders, one ounce of cloves, half an ounce of mace, half an ounce of nutmeg, two ounces of allſpice, a quarter of a pound of pepper, half an ounce of chyan pepper, and two ounces of ginger; let the whole be ground

and well mixed. Take your buttock of beef and rub it well with the ſpices, and keep turning and rubbing it every day, one month: when your beef is to be done, take a deep pan, put in your beef with plenty of fat over and under, taking care that your beef does not touch the bottom of the pan. Cover your pan down cloſe ſo that the ſteam does not come out, which may be prevented by putting a paſte to the cover made of flour and water. Send it to the oven, and if moderate it will be done enough in five hours. It ſhould not be taken out of your pan till quite cold; be ſure to have plenty of fat, as there muſt not be any water put in.

Pickled Pork.

BONE your pork, and then cut it into pieces of a ſize ſuitable to lay in the pan in which you intend to put it. Rub your pieces firſt with ſalt-petre, and then with two pounds of common ſalt, and two of bay-ſalt, mixed together. Put a layer of common ſalt at the bottom of your pan or tub, cover every piece over with common ſalt, and lay them one upon another as even as you can, filling the hollow places on the ſides with ſalt. As your ſalt melts on the top, ſtrew on more, lay a coarſe cloth over the veſſel, a board over that, and a weight on the board to keep it down. Cover it cloſe, ſtrew on more ſalt as may be occaſionally neceſſary, and it will keep good till the very laſt bit.

Mock Brawn.

TAKE the head, and a piece of the belly-part of a young porker, and rub them well with ſalt-petre. Let them lay three days, and then waſh them clean. Split the head and boil it, take out the bones, and cut it into pieces. Then take four cow-heels boiled tender, cut them in thin pieces, and lay them in the belly-piece of pork, with the head cut ſmall. Then roll it up tight with ſheet-tin, and boil it four or five hours. When it comes out, ſet it up on one end, put a trencher on it within the tin, preſs it down with a large weight, and let it ſtand all night. Next morning take it out of the tin, and bind it with a fillet. Put it into cold ſalt and water,

water, and it will be fit for uſe. If you change the ſalt and water every four days, it will keep for a long time.

Pig's Feet and Ears ſouſed.

WHEN you have properly cleaned them, boil them till they are tender; then ſplit the feet, and put them and the ears into ſalt and water. When you uſe them, dry them well in a cloth, dip them in batter, fry them, and ſend them up to table, with melted butter in a boat. They may be eaten cold, and will keep a conſiderable time.

Souſed Tripe.

BOIL your tripe, and put it into ſalt and water, which you muſt change every day till you uſe the tripe. When you dreſs it, dip it in batter made of flour and eggs, and fry it of a good brown; or boil it in ſalt and water, with an onion ſhred, and a few ſtrips of parſley. Send it to the table with melted butter in a ſauce-boat.

Turkey ſouſed in Imitation of Sturgeon.

DRESS a fine large turkey, dry and bone it, then tie it up as you do a ſturgeon, and put it into the pot, with a quart of white wine, a quart of water, the ſame quantity of good vinegar, and a large handful of ſalt; but remember that the wine, water, and vinegar, muſt boil before you put in the turkey, and that the pot muſt be well ſkimmed before it boils. When it is enough, take it out, and tie it tighter; but let the liquor boil a little longer. If you think the pickle wants more vinegar or ſalt, add them when it is cold, and pour it upon the turkey. If you keep it covered cloſe from the air, and in a cool dry place, it will be equally good for ſome months. Some admire it more than ſturgeon, and it is generally eaten with oil, vinegar, and ſugar, for ſauce.

To make fine Sauſages.

TAKE ſix pounds of young pork, free from ſkin, griſtles, and fat. Cut it very ſmall, and beat it in a mortar till it is very fine. Then ſhred ſix pounds of beef-

beef-ſuet very fine, and free from all ſkin. Take a good deal of ſage, waſh it very clean, pick off the leaves, and ſhred it fine. Spread your meat on a clean dreſſer or table, and then ſhake the ſage all over it, to the quantity of about three large ſpoonsful. Shred the thin rind of a middling lemon very fine, and throw them over the meat, and alſo as many ſweet herbs as, when ſhred fine, will fill a large ſpoon. Grate over it two nutmegs, and put to it two tea-ſpoonsful of pepper, and a large ſpoonful of ſalt. Then throw over it the ſuet, and mix all well together. Put it down cloſe in a pot, and when you uſe it, roll it up with as much egg as will make it roll ſmooth. Make them of the ſize of a ſauſage, and fry them in butter, or good dripping. Be careful the butter is hot before you put them in, and keep rolling them about while they are doing. When they are thoroughly hot, and of a fine light brown, take them out, put them into a diſh, and ſerve them up. Veal mixed with pork, and done in this manner, eats exceeding fine.

Common Sauſages.

TAKE three pounds of nice pork, fat and lean together, free from ſkin or griſtles, chop it very fine, ſeaſon it with two tea-ſpoonsful of ſalt, and one of beaten pepper, ſome ſage ſhred fine, about three tea-ſpoonsful; mix it well together, have the guts nicely cleaned, and fill them, or put the meat down in a pot. Roll them of what ſize you pleaſe, and fry them.

Oxford Sauſages.

TAKE a pound of young pork, fat and lean, without ſkin or griſtle, a pound of lean veal, and a pound of beef-ſuet, chopped all fine together; put in half a pound of grated bread, half the peel of a lemon ſhred fine, a nutmeg grated, ſix ſage-leaves waſhed and chopped very fine, a tea-ſpoonful of pepper, and two of ſalt, ſome thyme, ſavory, and marjoram, ſhred fine. Mix all well together, and put it cloſe down in a pan till you uſe it. Roll it out the ſize of a common ſauſage, and fry them in freſh butter of a fine brown, or broil them over a clear fire, and ſend them to table as hot as poſſible.

Bologna Sauſages.

TAKE a pound of beef-ſuet, a pound of pork, a pound of bacon, fat and lean together, and the ſame quantity of beef and veal. Cut them ſmall, and chop them fine. Take a ſmall handful of ſage, pick off the leaves, and chop it fine, with a few ſweet-herbs. Seaſon pretty high with pepper and ſalt. Take a large gut well cleaned, and fill it. Set on a ſaucepan of water, and when it boils, put it in, having firſt pricked the gut to prevent its burſting. Boil it gently an hour, and then lay it on clean ſtraw to dry.

CHAP. XXV.

METHODS OF KEEPING VEGETABLES, FRUITS, &c.

To keep Green Peas till Chriſtmas.

PEAS for this purpoſe muſt be choſen very fine, young, and freſh gathered. Shell them, and put them into boiling water with ſome ſalt in it. When they have boiled five or ſix minutes, throw them into a cullender to drain. Then lay a cloth four or five times double on a table, and ſpread them on it. Dry them well, and having your bottles ready, fill them, and cover them with mutton-fat fried. Cork them as cloſe as poſſible, tie a bladder over them, and ſet them in a cool place.—When you uſe them, boil the water, put in a little ſalt, ſome ſugar, and a piece of butter. As ſoon as they are enough, throw them into a ſieve to drain; then put them into a ſaucepan with a good piece of butter, keep ſhaking it round till the butter is all melted, then turn them into a diſh, and ſend them to table.

To dry Artichoke Bottoms.

PLUCK your artichokes from the ſtalks juſt before they come to their full growth, which will draw out all the ſtrings from the bottoms. Boil them till you can eaſily

eaſily take off the leaves, then lay the bottoms on tins, and ſet them in a cool oven. Repeat this till they are dry, which you may know by holding them up againſt the light, when, if they are dry enough, they will appear tranſparent. Put them into paper bags, hang them up in a dry place, and they will keep good the greateſt part, if not the whole year.

To keep Grapes.

WHEN you cut your bunches of grapes from the vine, take care to leave a joint of the ſtalk to them.—Hang them up in a dry room at a proper diſtance from each other, ſo that they may hang ſeparate; for, unleſs the air paſſes freely between them, they will grow mouldy, and be totally ſpoiled. If they are managed carefully, they will keep good ſome months.

To keep Gooſeberries.

PUT an ounce of roach allum, beat very fine, into a large pan of boiling hard water. When you have picked your gooſeberries, put a few of them into the bottom of a hair ſieve, and hold them in the boiling water till they turn white. Then take out the ſieve, and ſpread the gooſeberries between two clean cloths. Put more gooſeberries in your ſieve, and then repeat it till they are done. Put the water into a glazed pot till next day; then put your gooſeberries into wide-mouthed bottles, pick out all the cracked and broken ones, pour the water clear out of the pot, and fill your bottles with it. Then cork them looſely, and let them ſtand a fortnight. If they riſe to the corks, draw them out, and let them ſtand two or three days uncorked. Then cork them quite cloſe, and they will keep good ſeveral months.

Another method of keeping gooſeberries is this: Pick them as large and dry as you can, and, having taken care that your bottles are clean and dry, fill and cork them. Set them in a kettle of water up to the neck, and let the water boil very ſlowly till you find the gooſeberries are coddled; then take them out, and put in the reſt of the bottles till all are done. Have ready ſome roſin melted in a pipkin, and dip the necks of the bottles into

it, which will prevent all air from getting in at the cork. Keep them in a cool dry place, and when you uſe them, they will bake as red as a cherry, and have their natural flavour.

To keep Walnuts.

PUT a layer of ſea-ſand at the bottom of a large jar, and then a layer of walnuts; then ſand, then the nuts, and ſo on till the jar is full; but be careful they do not touch each other in any of the layers. When you want them for uſe, lay them in warm water for an hour, ſhift the water as it cools, rub them dry, and they will peel well, and eat ſweet. You may keep lemons by treating them in the ſame manner.

To keep Muſhrooms.

TAKE large buttons, waſh them in the ſame manner as for ſtewing, and lay them on ſieves with the ſtalks upwards. Throw over them ſome ſalt, to draw out the water. When they are properly drained, put them into a pot, and ſet them in a cool oven for an hour. Then take them out carefully, and lay them to cool and drain. Boil the liquor that comes out of them with a blade or two of mace, and boil it half away. Put your muſhrooms into a clean jar well dried, and when the liquor is cold, pour it into the jar, and cover your muſhrooms with it. Then pour over them rendered ſuet; tie a bladder over the jar, and ſet them in a dry cloſet, where they will keep very well the greater part of the winter. When you uſe them, take them out of the liquor, pour over them boiling milk, and let them ſtand an hour. Then ſtew them in the milk a quarter of an hour, thicken them with flour, and a large quantity of butter; but be careful you do not oil it. Then beat the yolks of two eggs in a little cream, and put it into the ſtew; but do not let it boil after you have put in the eggs. Lay unroaſted ſippets round the inſide of the diſh, then ſerve them up, and they will eat nearly as good as when freſh gathered. If they do not taſte ſtrong enough, put in a little of the liquor. This is a very uſeful liquor, as it will give a ſtrong flavour of freſh muſhrooms to all made diſhes.

Another

Another method of keeping mushrooms is this: Scrape, peel, and take out the insides of large flaps.—Boil them in their own liquor, with a little salt, lay them in tins, set them in a cool oven, and repeat it till they are dry. Then put them in clean jars, tie them down close, and keep them for use.

To bottle Cranberries.

GATHER your cranberries when the weather is quite dry, and put them into clean bottles with clean hard water, properly prepared for the purpose. Cork them up quite close, set them in a dry place, where neither heats nor damps can get to them, and they will keep all the next season.

To bottle Green Currants.

GATHER your currants when the sun is hot upon them; then strip them from the stalks, and put them into bottles. Cork them close, set them in dry sand, and they will keep all the winter.

To bottle Damsons.

TAKE your damsons before they are too ripe, put them into wide-mouthed bottles, and cork them down tight; then put them into a moderate oven, and about three hours will do them. You must be careful your oven is not too hot, or it will make your fruit fly. All kinds of fruit that are bottled may be done in the same way, and if well done will keep two years. After they are done they must be put away, with the mouth downward, in a cool place, to keep them from fermenting.

*** Remember, that every species of the vegetable tribe designed for future use, at times out of their natural season, must be kept in dry places, as damps will not only cover them with mould, but will also deprive them of their fine flavour. It must likewise be observed, that while you endeavour to avoid putting them into damp places, you do not place them where they may get warm, which will be equally detrimental: so that a proper attention must be paid to the observance of a judicious medium. When you boil any dried vegetables, always allow them plenty of water.

CHAP.

CHAP. XXVI.

POSSETS, WHITE-POTS, GRUELS, &c.

Sack Poſſets.

BEAT up the yolks and whites of fifteen eggs, and then ſtrain them; then put three quarters of a pound of white ſugar into a pint of canary, and mix it with your eggs in a baſon; ſet it over a chafing-diſh of coals, and keep continually ſtirring it till it is ſcalding hot. In the mean time grate ſome nutmeg in a quart of milk, and boil it, and then pour it into your eggs and wine while they are ſcalding hot. As you pour it, hold your hand very high, and let another perſon keep ſtirring it all the time. Then take it off, ſet it before the fire half an hour, and ſerve it up.

Another method of making ſack-poſſet is this: Take four Naples biſcuits, and crumble them into a quart of new milk when it boils. Juſt give it a boil; take it off, grate in ſome nutmegs, and ſweeten it to your palate. Then pour in half a pint of ſack, keep ſtirring it all the time, put it into your baſon, and ſend it to table.

Wine Poſſet.

BOIL the crumb of a penny loaf in a quart of milk till it is ſoft, then take it off the fire, and grate in half a nutmeg. Put in ſugar to your taſte, then pour it into a china bowl, and put in by degrees a pint of Liſbon wine. Serve it up with toaſted bread upon a plate.

Ale Poſſet.

TAKE a ſmall piece of white bread, put it into a pint of milk, and ſet it over the fire. Then put ſome nutmeg and ſugar into a pint of ale, warm it, and when your milk boils, pour it upon the ale. Let it ſtand a few minutes to clear, and it will be fit for uſe.

Orange Poſſet.

TAKE a crumb of a penny loaf grated fine, and put it into a pint of water, with half the peel of a Seville orange grated, or ſugar rubbed upon it to take out the eſſence. Boil all together till it looks thick and clear.

Then take a pint of mountain wine, the juice of half a Seville orange, three ounces of ſweet almonds, and one of bitter, beat fine, with a little French brandy, and ſugar to your taſte. Mix all well together, put it into your poſſet, and ſerve it up. Lemon poſſet muſt be made in the ſame manner.

A White Pot.

TAKE two quarts of milk, and beat up eight eggs, and half the whites, with a little roſe-water, a nutmeg, and a quarter of a pound of ſugar. Cut a penny loaf into very thin ſlices, and pour the milk and eggs over them. Put a little piece of butter on the top, ſend it to the oven, bake it for half an hour, and it will be fit for uſe.

A Rice White Pot.

BOIL a pound of rice in two quarts of milk till it is tender and thick. Beat it in a mortar with a quarter of a pound of ſweet-almonds blanched. Then boil two quarts of cream, with a few crumbs of white bread, and two or three blades of mace. Mix it well with eight eggs and a little roſe-water, and ſweeten to your taſte. Put in ſome candied orange or citron-peels cut thin, and ſend it to a ſlow oven.

Panada.

PUT a large piece of crumb of bread into a ſaucepan, with a quart of water and a blade of mace. Let it boil two minutes; then take out the bread and bruiſe it very fine in a baſon. Mix as much water as you think it will require, pour away the reſt, and ſweeten it to your palate. Put in a piece of butter as big as a walnut, and grate in a little nutmeg.

Another method of making panada is this: Slice the crumb of a penny-loaf very thin, and put it into a ſaucepan with a pint of water. Boil it till it is very ſoft, and looks clear; then put in a glaſs of Madeira wine, grate in a little nutmeg, put in a lump of butter about the ſize of a walnut, and ſugar to your taſte. Beat it exceeding fine, then put it into a deep ſoup-diſh, and ſerve it up. If you like it better, you may leave out the wine and ſugar, and put in a little cream and ſalt.

White

White Caudle.

TAKE two quarts of water, and mix it with four ſpoonsful of oatmeal, a blade or two of mace, and a piece of lemon-peel. Let it boil, and keep ſtirring it often. Let it boil a quarter of an hour, and be careful not to let it boil over, then ſtrain it through a coarſe ſieve. When you uſe it, ſweeten it to your taſte, grate in a little nutmeg, and what wine you think proper; and if it is not for a ſick perſon, ſqueeze in the juice of a lemon.

Brown Caudle.

MIX your gruel as for the white caudle, and when you have ſtrained it, add a quart of ale that is not bitter. Boil it, then ſweeten it to your palate, and add half a pint of white wine or brandy. When you do not put in white wine or brandy, let it be half ale.

White Wine Whey.

PUT in a large baſon half a pint of ſkimmed milk and half a pint of wine. When it has ſtood a few minutes, pour in a pint of boiling water. Let it ſtand a little, and the curd will gather in a lump, and ſettle at the bottom. Then pour your whey into a china-bowl, and put in a lump of ſugar, a ſprig of balm, or a ſlice of lemon.

Water Gruel.

PUT a large ſpoonful of oatmeal into a pint of water, and ſtir it well together, and let it boil three or four times, ſtirring it often; but be careful it does not boil over. Then ſtrain it through a ſieve, ſalt it to your palate, and put in a good piece of butter. Stir it about with a ſpoon till the butter is all melted, and it will be fine and ſmooth.

Barley Gruel.

PUT a quarter of a pound of pearl-barley, and a ſtick of cinnamon, into two quarts of water, and let it boil till it is reduced to one quart. Then ſtrain it through a ſieve, add a pint of red wine, and ſweeten it to your taſte.

Barley

Barley Water.

TO two quarts of water put a quarter of a pound of pearl-barley. When it boils, ſtrain it very clean, boil half away, and then ſtrain it off. Add two ſpoonsful of white wine, and ſweeten it to your palate.

Rice Milk.

BOIL half a pound of rice in a quart of water, with a little cinnamon. Let it boil till the water is waſted, but take care it does not burn. Then add three pints of milk, with the yolk of an egg beat fine, and keep ſtirring it while you put them in. When it boils, pour it out, and ſweeten it to your taſte.

Sago.

PUT a large ſpoonful of ſago into three quarters of a pint of water. Stir it, and boil it gently till it is as thick as you would have it. Then put in wine and ſugar, with a little grated nutmeg to you palate.

To mull Wine.

GRATE half a nutmeg into a pint of wine, and ſweeten it to your taſte with loaf-ſugar. Set it over the fire, and when it boils, take it off to cool. Beat up the yolks of four eggs, put them into a little cold wine, and mix them carefully with the hot, a little at a time. Then pour it backwards and forwards till it looks fine and bright. Set it on the fire again till it is quite hot and pretty thick, pour it again backwards and forwards ſeveral times, and ſerve it in chocolate cups, with long ſlices of bread toaſted of a nice light brown.

Gooſeberry Fool.

SET two quarts of gooſeberries on the fire in about a quart of water. When they begin to ſimmer, turn yellow, and begin to plump, throw them into a cullender to drain the water out; then with the back of a ſpoon carefully ſqueeze the pulp through a ſieve into a diſh; make them pretty ſweet, and let them ſtand till they are cold. In the mean time take two quarts of milk, and the yolks of four eggs, beat up with a little grated nutmeg; ſtir it ſoftly over a ſlow fire. When it

begins to ſimmer, take it off, and by degrees ſtir it into the gooſeberries. Let it ſtand till it is cold, and ſerve it up. If you make it with cream, you need not put in any eggs.

Capillaire.

TAKE fourteen pounds of loaf-ſugar, three pounds of coarſe ſugar, and ſix eggs well beat up. Put theſe into three quarts of water; boil it up twice, ſkim it well, and then add a quarter of a pint of orange-flower-water. Strain it through a jelly-bag, and put it into bottles for uſe. A ſpoonful or two of this ſyrup put into a draught of either warm or cold water makes it drink exceeding pleaſant.

Lemonade.

TAKE two Seville oranges and ſix lemons, pare them very thin, and ſteep the parings four hours in two quarts of water. Put the juice of ſix oranges and twelve lemons upon three quarters of a pound of fine ſugar, and when the ſugar is melted, put the water to it in which the parings have been ſteeped. Add a little orange-flower-water, and more ſugar, if neceſſary. Preſs it through a bag till it is fine, and then pour it into bottles for uſe.

Orgeat Paſte.

TAKE three quarters of a pound of ſweet almonds, and a quarter of a pound of bitter almonds, blanch and pound them in your mortar, wetting them from time to time with orange-flower water that they may not oil. When they are pounded very fine, add three quarters of a pound of fine powdered ſugar to it, and mix the whole into a ſtiff paſte, and then put it into your pots for uſe. This paſte will keep ſix months. When you wiſh to uſe it, you may take a piece about the ſize of an egg and mix it with half a pint of water, and ſqueeze it through a fine napkin.

CHAP. XXVII.

MADE WINES, &c.

A STRICT and attentive management in the making of theſe articles is the grand means by which they are to be brought to a proper ſtate of perfection; and without which, labour, expence, and diſrepute, will be the final and diſagreeable conſequences. To prevent the laſt and promote the firſt, let a due obſervance be paid to the following general rules: Do not let ſuch wines as require to be made with boiling water ſtand too long after drawn before you get them cold, and be careful to put in your barm in due time, otherwiſe it will fret after being put into the caſk, and can never be brought to that ſtate of fineneſs it ought to be. Neither muſt you let it work too long in the butt, as it will be apt to take off the ſweetneſs and flavour of the fruit or flowers from which it is made. Let your veſſels be thoroughly clean and dry, and before you put in the wine, give them a rince with a little brandy.—When the wine has done fomenting, bung it up cloſe, and after being properly ſettled, it will draw to your wiſhes.

Raiſin Wine.

PUT two hundred weight of raiſins, with all their ſtalks, into a large hogſhead, and fill it up with water. Let them ſteep a fortnight, ſtirring them every day.—Then pour off the liquor, and preſs the raiſins. Put both liquors together into a nice clean veſſel that will juſt hold it, for remember, it muſt be quite full. Let it ſtand till it is done hiſſing, or making the leaſt noiſe, then ſtop it cloſe, and let it ſtand ſix months. Then peg it, and if quite clear, rack it off into another veſſel. Stop it again cloſe, and let it ſtand three months longer. Then bottle it, and when wanted, rack it off into a decanter.

An excellent Wine from Smyrna Currants.

TO every gallon of water put two pounds and three quarters of brown ſugar, and one pound and half of Smyrna currants. Boil the ſugar and water half an hour, and fine it with whites of eggs; when near cold,

put ſome freſh barm to it, and let it ſtand in the tub ſeven or eight days, ſtirring it once a day. Cut your currants a little with a chopping knife, then put them into a barrel, and pour the wine on them. Have ready ſome iſinglaſs diſſolved in a little of the wine, and put it into the barrels, ſtirring it every day for ſix or eight weeks, then cloſe it up, and in about nine months it will be ready to bottle.

Currant Wine.

GATHER your fruit on a fine dry day, and when they are quite ripe. Strip them from the ſtalks, put them into a large pan, and bruiſe them with a wooden peſtle. Let them lay twenty-four hours to foment, then run the liquor through a hair ſieve, but do not let your hands touch it. To every gallon of liquor put two pounds and a half of white ſugar, ſtir it well together, and put it into your veſſel. To every ſix gallons put in a quart of brandy, and let it ſtand ſix weeks. If it is then fine, bottle it; but if not, draw it off as clear as you can into another veſſel, or large bottles, and in a fortnight put it into ſmaller bottles, cork them cloſe, and ſet it by for uſe.

Gooſeberry Wine.

GATHER your gooſeberries in dry weather, and at the time when they are about half ripe. Gather about a peck in quantity, and bruiſe them well in a clean tub. Then take a horſe-hair cloth, and preſs them as much as poſſible without breaking the ſeeds. When you have ſqueezed out all the juice, put to every gallon three pounds of fine dry pounded ſugar. Stir it all together till the ſugar is diſſolved, and then put it into a veſſel or caſk, which muſt be quite filled. If the quantity is ten or twelve gallons, let it ſtand a fortnight, but, if it is a twenty gallon caſk, it muſt ſtand three weeks. Set it in a cool place; then draw it off from the lees, and pour in the clear liquor again. If it is a ten gallon caſk, let it ſtand three months; if a twenty gallon caſk, four months; then bottle it off, and it will draw clear and fine.

Pearl-Gooſeberry Wine.

TAKE what quantity you think proper of the beſt pearl gooſeberries, bruiſe them, and let them ſtand all night,

night. The next morning preſs them cloſe, drain off the juice, and let it ſtand ſeven or eight hours to ſettle. Then pour off the clear from the ſettling, and meaſure it as you put it into your veſſel, adding to every three pints of liquor a pound of double-refined ſugar. Break your ſugar into ſmall lumps, and put it into the veſſel, with a piece of iſinglaſs. Stir it well up, and at the end of three months, bottle it, putting a lump of double-refined ſugar into every bottle.

Mulberry Wine.

GATHER your mulberries when they are in the ſtate of changing from red to black, and at that time of the day when they are dry from the dew having been taken off by the heat of the ſun. Spread them looſe on a cloth, or a clean floor, and let them lay twenty-four hours. Then put them into a convenient veſſel for the purpoſe, ſqueeze out all the juice, and drain it from the ſeeds. Boil up a gallon of water to each gallon of juice you get out of them; then ſkim the water well, and add a little cinnamon ſlightly bruiſed. Put to each gallon ſix ounces of white ſugar-candy finely beaten. Skim and ſtrain the water, when it has been taken off, and is ſettled; and put to it ſome more juice of the mulberries. To every gallon of the liquor, add a pint of white or Rheniſh wine. Let it ſtand in a caſk to purge or ſettle for five or ſix days, and then draw off the wine, and keep it in a cool place.

Cowſlip Wine.

TAKE twelve pounds of ſugar, the juice of ſix lemons, the whites of four eggs well beaten, and ſix gallons of water. Put all together in a kettle, and let it boil half an hour, taking care to ſkim it well. Take a peck of cowſlips, and put them into a tub, with the thin peelings of ſix lemons. Then pour on the boiling liquor, and ſtir them about; and when it is almoſt cold, put in a thin toaſt, baked hard, and rubbed with yeaſt. Let it ſtand two or three days to work. If you put in, before you turn it, ſix ounces of ſyrup of citron or lemon, with a quart of Rheniſh wine, it will be a conſiderable addition. The third day ſtrain it off, and ſqueeze the cowſlips through a coarſe cloth. Then ſtrain it through

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a flannel bag, and turn it up. Leave the bung looſe for two or three days till you are ſure it has done working, and then bung it down tight. Let it ſtand three months, and then bottle it off.

Raſberry Wine.

PICK ſome of the fineſt raſberries you can get; bruiſe them, and ſtrain them through a flannel bag into a ſtone jar. To each quart of juice put a pound of double-refined ſugar, then ſtir it well together, and cover it cloſe. Let it ſtand three days, and then pour it off clear. To a quart of juice put two pints of white wine, and then bottle it off. In the courſe of a week it will be fit for uſe.

Damſon Wine.

AFTER you have gathered your damſons, which muſt be on a dry day, weigh them, and then bruiſe them. Put them into a ſtein that has a cock in it, and to every eight pounds of fruit put a gallon of water. Boil the water, ſkim it, and pour it ſcalding hot on your fruit.—When it has ſtood two days, draw it off, and put it into a veſſel, and to every gallon of liquor put two pounds and a half of fine ſugar. Fill up the veſſel, and ſtop it cloſe, and the longer it ſtands the better. When you draw it off, put a lump of ſugar into every bottle.

Orange Wine.

BOIL ſix gallons of ſpring water three quarters of an hour, with twelve pounds of the beſt powder ſugar, and the whites of eight or ten eggs well beaten. When it is cold, put into it ſix ſpoonsful of yeaſt. Take the juice of twelve lemons, which, being pared, muſt ſtand with two pounds of white ſugar in a tankard, and in the morning ſkim off the top, and put it into the water.—Then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and then let them work all together for forty-eight hours. Then add two quarts of Rheniſh or white wine, and put it into your veſſel.

Orange wine may be made with raiſins, in which caſe proceed thus: Take thirty pounds of new Malaga raiſins picked clean, chop them ſmall, and take twenty large

Seville oranges, ten of which you muſt prepare as thin as for preſerving. Boil about eight gallons of ſoft water till one third of it is waſted, and let it cool a little. Then put five gallons of it hot upon your raiſins and orange-peel, ſtir it well together, cover it up, and when it is cold, let it ſtand five days, ſtirring it once or twice a day. Then paſs it through a hair ſieve, and with a ſpoon preſs it as dry as you can. Put it in a rundlet fit for uſe, and put to it the rinds of the other ten oranges, cut as thin as the firſt. Then make a ſyrup of the juice of twenty oranges, with a pound of white ſugar, which muſt be done the day before you tun the wine. Stir it well together, and ſtop it cloſe. Let it ſtand two months to clear, and then bottle it off. This wine greatly improves by time, and will drink much better at the end of the third year, than the firſt.

Lemon Wine.

PARE off the rinds of ſix large lemons, cut them, and ſqueeze out the juice. Steep the rinds in the juice, and put to it a quart of brandy. Let it ſtand three days in an earthen pot cloſe ſtopped; then ſqueeze ſix more, and mix it with two quarts of ſpring-water, and as much ſugar as will ſweeten the whole. Boil the water, lemons, and ſugar together, and let it ſtand till it is cool. Then add a quart of white wine, mix them together, and run it through a flannel bag into ſome veſſel. Let it ſtand three months, and then bottle it off. Cork your bottles well, keep it cool, and it will be fit to drink in a month or ſix weeks.

Lemon wine may be made to drink like citron-water, the method of which is as follows: Pare fine a dozen of lemons very thin, put the peels into five quarts of French brandy, and let them ſtand fourteen days. Then make the juice into a ſyrup with three pounds of ſingle-refined ſugar; and when the peels are ready, boil fifteen gallons of water with forty pounds of ſingle-refined ſugar for half an hour. Then put it into a tub, and when cool, add to it one ſpoonful of barm, and let it work two days. Then turn it, and put in the brandy, peels and ſyrup. Stir them all together, and cloſe up your

caſk

caſk. Let it ſtand three months, then bottle it, and it will be as pale and fine as any citron water.

Grape Wine.

PUT a gallon of water to a gallon of grapes. Bruiſe the grapes well, let them ſtand a week without ſtirring, and then draw off the liquor. Put to a gallon of the wine three pounds of ſugar, and then put it into a veſſel, but do not faſten it up with your bung, till it has done hiſſing. Let it ſtand two months, and it will draw clear and fine. If you think proper you may then bottle it, but remember your cork is quite cloſe, and keep it in a good dry cellar.

Cherry Wine.

GATHER your cherries when they are quite ripe, pull them from the ſtalks, and preſs them through a hair ſieve. To every gallon of liquor put two pounds of lump ſugar finely beaten, then ſtir it together, and put it into a veſſel that will juſt contain it. When it has done working, and ceaſes to make any noiſe, ſtop it very cloſe for three months, and then bottle it off for uſe.

Elder Wine.

PICK your elder-berries when they are full ripe, put them into a ſtone jar, and ſet them in the oven, or in a kettle of boiling water till the jar is hot through; then take them out, and ſtrain them through a coarſe ſieve, wringing the berries, and put the juice into a clean kettle. To every quart of juice, put a pound of fine Liſbon ſugar, let it boil, and ſkim it well. When it is clear and fine, pour it into a caſk. To every ten gallons of wine, add an ounce of iſinglaſs diſſolved in cyder, and ſix whole eggs. Cloſe it up, let it ſtand ſix months and then bottle it.

Apricot Wine.

PUT three pounds of ſugar into three quarts of water, let them boil together, and ſkim it well. Then put in ſix pounds of apricots pared and ſtoned, and let them boil till they are tender. Take out the apricots, and when the liquor is cold, bottle it up. For preſent uſe the apricots will make good marmalade.

Clary

Clary Wine.

PICK twenty-four pounds of Malaga raiſins, and chop them very ſmall: then put them into a tub, and to each pound put a quart of water. Let them ſteep ten or eleven days, ſtirring it twice every day, and be careful to keep it covered. Then ſtrain it off, and put it into a veſſel, with about half a peck of the tops of clary, when it is in bloſſom. Stop it cloſe for ſix weeks, and then bottle it off. In two or three months it will be fit to drink.

Quince Wine.

GATHER twenty large quinces when they are dry and full ripe. Wipe them clean with a coarſe cloth, and grate them with a large grate or raſp as near the cores as you can; but do not touch the cores. Boil a gallon of ſpring-water, throw in your quinces, and let them boil ſoftly about a quarter of an hour. Then ſtrain them well into an earthen pan on two pounds of double refined ſugar. Pare the peel off two large lemons, throw them in, and ſqueeze the juice through a ſieve. Stir it about till it is very cold, and then toaſt a thin ſlice of bread very brown, rub a little yeaſt on it, and let the whole ſtand cloſe covered twenty-four hours. Then take out the toaſt and lemon, put the wine in a caſk, keep it three months, and then bottle it. If you make a twenty gallon caſk, let it ſtand ſix months before you bottle it; and remember, when you ſtrain your quinces, to wring them hard in a coarſe cloth.

Blackberry Wine.

LET your berries be full ripe when you gather them for this purpoſe. Put them into a large veſſel either of wood or ſtone, with a cock in it, and pour upon them as much boiling water as will cover them. As ſoon as the heat will permit you to put your hand into the veſſel, bruiſe them well till all the berries are broken. Then let them ſtand covered till the berries begin to riſe towards the top, which they will do in three or four days. Then draw off the clear into another veſſel, and add to every ten quarts of this liquor one pound of ſugar. Stir it well in, and let it ſtand to work, a week or ten days,

in another veſſel like the firſt. Then draw it off at the cork through a jelly-bag into a large veſſel. Take four ounces of iſinglaſs, and lay it to ſteep twelve hours in a pint of white wine. The next morning, boil it upon a ſlow fire till it is all diſſolved. Then take a gallon of your blackberry juice, put in the diſſolved iſinglaſs, give them a boil together, and pour all into the veſſel. Let it ſtand a few days to purge and ſettle, then draw it off, and keep it in a cool place.

Turnip Wine.

TAKE what quantity of turnips you think proper, pare and ſlice them, put them into a cyder-preſs, and ſqueeze out all the juice. To every gallon of juice put three pounds of lump ſugar, put both into a veſſel juſt large enough to hold them, and add to every gallon of juice half a pint of brandy. Lay ſomething over the bung for a week; and when you are ſure it has done working, bung it down cloſe. Let it ſtand three months, then draw it off into another veſſel, and when it is fine, put it into bottles.

Birch Wine.

THIS wine muſt be made at that time of the year when the liquor from the birch-trees can be beſt procured. This is in the beginning of March, when the ſap is riſing, and before the leaves ſhoot out; for when the ſap is come forward, and the leaves appear, the juice, by being long digeſted in the bark, grows thick and coloured, which before was thin and clear. The method of procuring the juice is, by boring holes in the body of the tree, and putting foſſets, which are uſually made of the branches of elder, the pith being taken out. You may, without hurting the tree, if it is large, tap it in ſeveral places, four or five at a time, and by that means ſave, from a good many trees, ſeveral gallons every day. If you do not get enough in one day, the bottles in which it drops muſt be corked cloſe, and roſined or waxed; however, make uſe of it as ſoon as you can. Take the ſap and boil it as long as any ſcum will riſe, ſkimming it all the time. To every gallon of liquor put four pounds of

of good ſugar, and the thin peel of a lemon. Then boil it half an hour, and keep ſkimming it well. Pour it into a clean tub, and when it is almoſt cold, ſet it to work with yeaſt ſpread upon a toaſt. Let it ſtand five or ſix days, ſtirring it often. Then take a caſk juſt large enough to hold all the liquor, fire a large match dipped in brimſtone, and throw it into the caſk, ſtop it cloſe till the match is extinguiſhed, then tun your wine, and lay the bung on lightly till you find it has done working. Stop it cloſe, and, after three months, bottle it off.

Roſe Wine.

PUT into a well-glazed earthen veſſel three gallons of roſe-water drawn with a cold ſtill. Put into it a ſufficient quantity of roſe-leaves, cover it cloſe, and ſet it for an hour in a kettle or copper of hot water, to take out the whole ſtrength and flavour of the roſes. When it is cold, preſs the roſe-leaves hard into the liquor, and ſteep freſh ones on it, repeating it till the liquor has got the full ſtrength of the roſes. To every gallon of liquor put three pounds of loaf ſugar, and ſtir it well, that it may melt and diſperſe in every part. Then put it into a caſk, or other convenient veſſel, to ferment, and throw into it a piece of bread toaſted hard and covered with yeaſt.—Let it ſtand a month, when it will be ripe, and have all the fine flavour and ſcent of the roſes. If you add ſome wine, and ſpices, it will be a conſiderable improvement. By the ſame mode of infuſion, wines may be made from any other flowers that have an odoriferous ſcent, and grateful flavour.

Ginger Wine.

PUT ſeven pounds of Liſbon ſugar into four gallons of ſpring water, boil them a quarter of an hour, and keep ſkimming it all the time. When the liquor is cold ſqueeze in the juice of two lemons, and then boil the peels, with two ounces of ginger, in three pints of water, for an hour. When it is cold, put it all altogether into a barrel, with two ſpoonsful of yeaſt, a quarter of an ounce of iſinglaſs beat very thin, and two pounds of jar raiſins. Then cloſe it up, let it ſtand ſeven weeks, and then bottle it off.

Balm Wine.

BOIL forty pounds of ſugar in nine gallons of water for two hours, ſkim it well, and put it into a tub to cool. Take two pounds and a half of the tops of balm, bruiſe them, and put them into a barrel with a little new yeaſt, and when the liquor is cold, pour it on the balm. Mix it well together, and let it ſtand twenty-four hours, ſtirring it frequently during the time. Then cloſe it up, and let it ſtand ſix weeks, at the expiration of which rack it off, and put a lump of ſugar into every bottle. Cork it well, and it will be better the ſecond year than the firſt.

Mead Wine.

THERE are different kinds of this wine; but thoſe generally made are two, namely, ſack-mead, and cowſlip mead. Sack-mead is made thus: To every gallon of water put four pounds of honey, and boil it three quarters of an hour, taking care properly to ſkim it.—To each gallon add half an ounce of hops, then boil it half an hour, and let it ſtand till the next day. Then put it into your caſk; and to thirteen gallons of the liquor add a quart of brandy or ſack. Let it be tightly cloſed till the fermentation is over, and then ſtop it up very cloſe. If you make as much as fills a large caſk, you muſt not bottle it off till it has ſtood a year.

To make cowſlip mead you muſt proceed thus: Put thirty pounds of honey into fifteen gallons of water, and boil it till one gallon is waſted; ſkim it, take it off the fire, and have ready ſixteen lemons cut in half. Take a gallon of the liquor, and put it to the lemons. Pour the reſt of the liquor into a tub, with ſeven pecks of cowſlips, and let them ſtand all night: then put in the liquor with the lemons, eight ſpoonsful of new yeaſt, and a handful of ſweet brier; ſtir all well together, and let it work three or four days. Then ſtrain it, pour it into your caſk, let it ſtand ſix months, and then bottle it off for uſe.

It has been the peculiar ſtudy of the writer of this work to render it the moſt perfect, and conſequently the moſt uſeful compoſition of the kind hitherto formed: To effect this,

this, he has endeavoured to enlarge and improve his own knowledge from that of others in the various ſubjects contained in the Work; and, from his extenſive connections, has happily met with many favourable opportunities of gratifying his wiſhes. One inſtance among the reſt is in the article now before us, which was obtained from a lady in the country, who has always been particularly attached to mead wine, and whoſe manner of making it we ſhall give in her own words, as ſent by poſt in the month of January laſt:

" To one hundred and twenty gallons of pure water,
" the ſofter the better, I put fifteen gallons of clarified
" honey. When the honey is well mixed with the water,
" I fill my copper, the ſame as I uſe for brewing, which
" only holds ſixty gallons, and boil it till it is reduced
" about a fourth part. I then draw it off, and boil the
" remainder of the liquor in the ſame manner. When
" this laſt is about a fourth part waſted, I fill up the cop-
" per with ſome of that which was firſt boiled, and con-
" tinue boiling it and filling it up, till the copper con-
" tains the whole of the liquor, by which time it will of
" courſe be half evaporated. I muſt obſerve, that in
" boiling, I never take off the ſcum, but on the con-
" trary, have it well mixed with the liquor whilſt boiling
" by means of a jet. When this is done, I draw it off
" into underbacks, by a cock at the bottom of the cop-
" per, in which I let it remain till it is only as warm as
" new milk.—At this time I tun it up, and ſuffer it to
" ferment in the veſſel, where it will form a thick head.
" As ſoon as it is done working, I ſtop it down very
" cloſe, in order to keep the air from it as much as poſ-
" ſible. I keep this, as well as my mead, in a cellar or
" vault I have for the purpoſe, being very deep and
" cool, and the door ſhut ſo cloſe, as to keep out, in
" a manner, all the outward air; ſo that the liquor is
" always in the ſame temperature, being not at all
" affected by the change of weather. To this I attribute
" in a great meaſure, the goodneſs of my mead.—
" Another proportion I have of making mead, is to

" allow eighty pounds of purified honey to one hundred " and twenty gallons of ſoft water, which I manage in " the making in all reſpects, like the before-mentioned, " and it proves very pleaſant, good light drinking, and " is, by many, preferred to the other, which is much " richer, and has a fuller flavour; but at the ſame time " it is more inebriating, and apt to make the head-ach, " if drank in too large quantities. I imagine therefore, " upon the whole, the laſt to be the proportion that " makes the wholeſomeſt liquor for common drink, the " other being rather, when properly preſerved, a rich " cordial, ſomething like fine old Malaga, which, when " in perfection, is juſtly eſteemed the beſt of the Spaniſh " wines. I chooſe, in general, to have the liquor pure " and genuine, though many like it beſt when it has an " aromatic flavour, and for this purpoſe they mix elder, " roſemary, and marjoram flowers with it; and alſo uſe " cinnamon, cloves, ginger, and cardamums, in various " proportions, according to their taſte: But I do not " approve of this laſt practice at all, as green herbs are " apt to make the mead drink flat; and too many cloves, " beſides being very predominant in the taſte, make it " of too high a colour. I never bottle my mead before " it is half a year old, and when I do, I take care to " have it well corked, and keep it in the ſame vault " wherein it ſtood whilſt in the caſk."

Laragoſſa Wine, or Engliſh Sack.

TO every quart of water put a ſprig of rue, and to every gallon put a handful of fennel roots. Boil theſe half an hour, then ſtrain it, and to every gallon of liquor put three pounds of honey. Boil it two hours, and ſkim it well. When it is cold, pour it off, and turn it into a caſk or veſſel that will juſt hold it. Keep it twelve months, and then bottle it off.

Engliſh Fig Wine.

MAKE choice of the largeſt blue figs you can get, gather them when pretty ripe, and ſteep them in white wine. Cut ſome ſlits in them that they may ſwell and gather in the ſubſtance of the wine. Then ſlice ſome other

other figs, and let them ſimmer over a fire in clear water till they are reduced to a kind of pulp. Then ſtrain out the water, preſſing the pulp hard, and pour it as hot as poſſible on the figs that are imbrued in the wine. Let the quantities be nearly equal, but the water ſomewhat more than the wine and figs. Let them ſtand twenty-four hours, then maſh them well together, and draw off what will run without ſqueezing. Then preſs the reſt, and if it is not ſweet enough, add a ſufficient quantity of ſugar to make it ſo. Let it ferment, and add a little honey and ſugar-candy to it; then fine it with whites of eggs and a little iſinglaſs, and draw it off for uſe.

Raſberry Brandy.

MIX a pint of water with two quarts of brandy, and put them into a pitcher large enough to hold them, with four pints of raſberries. Put in half a pound of loaf-ſugar, and let it remain for a week cloſe covered. Then take a piece of flannel, with a piece of Holland over it, and let it run through by degrees. In about a week it will be perfectly fine, when you may rack it off; but be careful the bottles are well corked.

Orange Brandy.

PUT into three quarts of brandy, the chips of eighteen Seville oranges, and let them ſteep a fortnight in a ſtone bottle cloſe ſtopped. Boil two quarts of ſpring water, with a pound and a half of the fineſt ſugar, near an hour very gently. Clarify the water and ſugar with the white of an egg, then ſtrain it through a jelly-bag, and boil it near half away. When it is cold, ſtrain the brandy into the ſyrup.

Lemon Brandy.

MIX five quarts of water with one gallon of brandy; then take two dozen of lemons, two pounds of the beſt ſugar, and three pints of milk. Pare the lemons very thin, and lay the peel to ſteep in the brandy twelve hours. Squeeze the lemons upon the ſugar, then put the water to it, and mix all the ingredients together.—Let it ſtand twenty-four hours, and then ſtrain it.

Black

Black Cherry Brandy.

STONE eight pounds of black cherries, and put on them a gallon of the beſt brandy. Bruiſe the ſtones in a mortar, and then put them into your brandy. Cover them up cloſe, and let them ſtand a month or ſix weeks. Then pour it clear from the ſediments, and bottle it.—Morello cherries managed in this manner, make a fine rich cordial.

CHAP. XXVIII.

CORDIAL WATERS.

IN the proceſs of making theſe articles, ſeveral things are neceſſary to be obſerved, in order to bring them to their proper ſtate of perfection. If your ſtill is an alembic, you muſt fill the top with cold water when you ſet it on, and cloſe the bottom with a little ſtiff paſte made of flour and water. If you uſe a hot ſtill, when you put on the top, dip a cloth in white lead and oil, and lay it cloſe over the ends, and a coarſe cloth well ſoaked in water on the top; and when it becomes dry from the heat of the fire, wet it, and lay it on again. It will require but little fire, but what there is muſt be as clear as poſſible. All ſimple waters muſt ſtand two or three days before they are bottled off, that the fiery taſte which they will naturally receive from the ſtill may be fully extracted.

Roſe Water.

GATHER your roſes when they are dry and full blown, pick off the leaves, and to every peck put a quart of water. Then put them into a cold ſtill, and make a ſlow fire under it; for the more gradually it is diſtilled, the better it will be. Then bottle it, and in two or three days you may cork it up for uſe.

Lavender Water.

TO every pound of lavender-neps put a quart of water. Put them into a cold ſtill, and make a ſlow fire under

under it. Diſtil it off very ſlowly, and put it into a pot till you have diſtilled all your water. Then clean your ſtill well out, put your lavender water into it, and diſtill it off as ſlowly as before. Then put it into bottles, cork them quite cloſe, and ſet them by for uſe.

Peppermint Water.

GATHER your peppermint when it is full grown, and before it ſeeds. Cut it into ſhort lengths, put it into your ſtill, and cover it with water. Make a good fire under it, and when it is near boiling, and the ſtill begins to drop, if you find your fire too hot, draw a little away, that the liquor may not boil over. The ſlower your ſtill drops, the clearer and ſtronger will be the water; but at the ſame time you muſt not let it get too weak. The next morning bottle it off, and after it has ſtood two or three days, to take off the fiery taſte of the ſtill, cork it well, and it will preſerve its ſtrength a conſiderable time.

Penny-Royal Water.

AT the time you gather your penny-royal let it be full grown, but not ſo far advanced as to be in bloſſom. Fill your cold ſtill with it, and put it half full of water.—Make a moderate fire under it, and diſtill it off cold. Then put it into bottles, and after two or three days, cork it up for uſe.

Cordial Water.

TAKE of wormwood, horehound, feverfew, and lavender-cotton, each three handsful; of rice, peppermint, and Seville-orange peel, each one handful. Mix them well together, and ſteep them all night in red wine, or the bottoms of ſtrong beer. Then diſtill them pretty quick in a hot ſtill, and it will be a fine cordial to take as bitters.

Angelica Water.

WASH and cut a quantity of the leaves of angelica, and then lay them on a table to dry. When they are quite dry, throw them into an earthen pot, and put to them four quarts of ſtrong wine lees. Let it infuſe twenty-four hours, ſtirring it twice in the time. Then

put it into a warm ſtill, or an alembic, and draw it off. Cover your bottles with paper, prick holes in it, and let it ſtand two or three days. Then mix all together, ſweeten it, and when it is ſettled, bottle it up, cork it cloſe, and ſet it by for uſe.

Cordial Poppy Water.

PUT a peck of poppies into a proper veſſel with two gallons of good brandy, let it ſtand forty-eight hours, and then ſtrain off the liquor. Stone a pound of raiſins of the ſun, and take an ounce of coriander ſeeds, an ounce of ſweet fennel ſeeds, and an ounce of liquorice ſliced. Bruiſe them all together, and put them into the brandy, with a pound of good powder ſugar. Let it ſtand two months, ſtirring it every day; then ſtrain it off, and bottle it for uſe.

Surfeit Water.

TAKE ſcurvy-graſs, brook-lime, water-creſſes, Roman wormwood, rue, mint, balm, ſage, and chives, of each one handful; poppies, if freſh, half a peck; but if they are dry, only half that quantity; cochineal and ſaffron, ſix-penny worth of each: anniſeeds, carraway-ſeeds, coriander-ſeeds, and cardamum ſeeds, of each an ounce; two ounces of ſcraped liquorice, a pound of ſplit figs, the ſame quantity of raiſins of the ſun ſtoned, an ounce of juniper-berries bruiſed, an ounce of beaten nutmeg, an ounce of mace bruiſed, and the ſame of ſweet fennel ſeeds alſo bruiſed; a few flowers of roſemary, marigold and ſage. Put all theſe into a large ſtone jar, and pour on them three gallons of French brandy. Cover it cloſe, and let it ſtand near the fire for three weeks. Stir it three times a week, and at the expiration of that time ſtrain it off. Bottle your liquor, and pour on the ingredients a quart more of French brandy. Let it ſtand a week, ſtirring it once a day; then diſtill it in a cold ſtill, and you will have a fine white ſurfeit water. Bottle it cloſe, and it will retain its virtues a conſiderable time.

Orange or Lemon Water.

PUT three gallons of brandy and two quarts of ſack to the outer rinds of an hundred oranges, or lemons. Let

Let them ſteep in it one night, and the next day diſtill them in a cold ſtill. A gallon, with the proportion of peels, will be ſufficient for one ſtill, and from that you may draw off more than three quarts. Draw it off till you find it begins to taſte ſour. Sweeten it to your palate with double-refined ſugar, and mix the three firſt runnings together. If it is lemon-water, perfume it with two grains of ambergris and one of muſk. Grind them fine, tie them in a rag, and let it hang five or ſix days in each bottle; or you may put with them three or four drops of tincture of ambergris. Cork your bottles cloſe, and it will keep good a conſiderable time.

Fever Water.

TAKE ſix ounces of Virginia ſnake root, four ounces of carduus ſeeds and marigold flowers, and twenty green walnuts; carduus-water and poppy-water two quarts of each, and two ounces of hartſhorn. Slice the walnuts, and ſteep all in the waters a fortnight. Then add to it an ounce of treacle, and diſtill the whole in an alembic well cloſed in the manner deſcribed in the introduction to this chapter.

Aqua Mirabilis.

TAKE cubebs, cardumums, galingal, cloves, mace, nutmegs, and cinnamon, of each two drachms, and bruiſe them ſmall. Then take a pint of the juice of calendine, half a pint of the juice of ſpearmint, and the ſame quantity of the juice of balm, flowers of melilot, cowſlip, roſemary, borrage, bugloſs, and marigolds, of each three drachms; ſeeds of fennel, coriander, and carraway, of each two drachms; two quarts of the beſt ſack, and a quart of white wine: brandy, the ſtrongeſt angelica water, and roſe-water, of each a pint. Bruiſe the ſpices and ſeeds, and ſteep them, with the herbs and flowers, in the juices, waters, ſack, white wine and brandy, all night. In the morning diſtill it in a common ſtill paſted up, and from this quantity you may draw off a gallon at leaſt. Sweeten it to your taſte with ſugar-candy, then bottle it up, and keep it in a cool place.

Black Cherry Water.

TAKE ſix pounds of black cherries, bruiſe them well, and put to them the tops of roſemary, ſweet marjoram, ſpearmint, angelica, balm, and marigold flowers, of each a handful; dried violets an ounce; anniſeeds, and ſweet fennel ſeeds, of each half an ounce bruiſed. Cut the herbs ſmall, mix all together, and diſtill them off in a cold ſtill.

Treacle Water.

TAKE four pounds of the juice of green walnuts; rue, carduus, marigold, and balm, of each three pounds; roots of butter-bur half a pound; roots of burdock, one pound; angelica and maſter-wort, of each half a pound; leaves of ſcordium, ſix handsful; Venice treacle and mithridates, of each half a pound; old Canary wine, two pounds; white wine vinegar, ſix pounds, and the ſame quantity of the juice of lemons. Diſtill all theſe together in an alembic.

Stag's-Heart Water.

TAKE four handsful of balm, and a handful of ſweet marjoram; roſemary flowers, clove-gilliflowers dried, roſe-buds dried, and borrage flowers, of each an ounce, marigold flowers half an ounce, lemon-peel two ounces, mace and cardamum thirty grains of each; cinnamon ſixty grains; yellow and white ſanders, of each a quarter of an ounce; ſhavings of hartſhorn an ounce, and the peels of nine oranges. Cut them very ſmall, and pour upon them two quarts of the beſt Rheniſh or the beſt white wine. Stop it very cloſe, and let it infuſe nine or ten days in a cellar or cool place. Take a ſtag's heart, and cut off the fat. Cut it very ſmall, and pour on it as much Rheniſh, or white wine, as will cover it. Let it ſtand all night covered in a cool place, and the next day add to it the before-mentioned ingredients, mixing the whole well together, and adding a pint of the beſt roſe-water, and a pint of the juice of calendine. Put the whole into a glaſs ſtill, and raiſe it well, in order to keep in the ſteam both of the ſtill and receiver. When it is drawn off, put it into bottles, cork them well, ſet them in a cool place, and the water will keep good a conſiderable time.

CHAP.

CHAP. XXIX.

THE ART OF BREWING.

TO complete the Houſekeeper's knowledge in all domeſtic concerns, it is eſſentially neceſſary ſhe ſhould be properly acquainted with the method of brewing malt liquors, more eſpecially ſhould ſhe be principal provider for a numerous family. This buſineſs will therefore form the ſubject of the preſent chapter, and the mode to be purſued throughout the whole proceſs we ſhall endeavour to lay down in ſo clear, conciſe, and intelligent a manner, as may eaſily guide the unacquainted, and, perhaps, in ſome degree, be materially beneficial to thoſe already informed.

SECT. I.

The Principles on which a Copper ſhould be built for Brewing.

THERE are ſeveral things that demand peculiar notice previous to the actual proceſs of brewing malt liquors; and thoſe are with reſpect to the various implements neceſſary to effect and facilitate a proper execution of ſo important a buſineſs.

The firſt thing that preſents itſelf among theſe is the copper, the proper poſition of which, and manner of its being ſet, are matters that require very attentive conſideration. The moſt beneficial mode to be adopted is this:—Divide the heat of the fire by a ſtop; and, if the door and draught be in a direct line, the ſtop muſt be erected from the middle of each outline of the grating, and parallel with the centre ſides of the copper; by which method the middle of the fire will be directly under the bottom of the copper. The ſtop is compoſed of a thin wall in the center of the right and left ſides of the copper, which is to aſcend half the height of it. On the top muſt be left a cavity, from four to ſix inches, for a draught for that half part of the fire which is next the door of the copper; and then the building muſt cloſe

all

all round to the finiſhing at the top. By this method the heat will communicate from the outward part of the fire round the outward half of your copper, through the cavity, as will the fartheſt part of the flue, which alſo contracts a conjunction of the whole, and cauſes the flame to glide gently and equally round the bottom of the copper.

The advantages derived from your copper being ſet in this manner are very great, nor is the ſaving of fuel the leaſt object of conſideration among them. It has a material pre-eminence over wheel-draughts; for with them, if there is not particular attendance given to the hops, by ſtirring them down, they are apt to ſtick to the ſides, and ſcorch, which will deprive the liquor of having its ſweet and proper flavour. By the before-mentioned method the copper will laſt many years more than it will by the wheel-draught; for that draws with ſo much violence, that ſhould your liquor be beneath the communication of the fire, your copper will thereby be liable to injury; whereas, by the other method, you may boil half a copper full without fear of any bad conſequence.

SECT. II.

On the proper Management of Veſſels for Brewing, and the Neceſſity of keeping them in due Order.

ON the preceding day that you intend to brew, make a ſtrict examination into all your veſſels, that they are thoroughly clean, and in a proper ſtate for uſe.—They ſhould never be converted to any other purpoſe, except for the uſe of making wines; and, even in that caſe, after done with, ſhould be properly cleanſed, and kept in a place free from dirt. Let your caſk be well cleaned with boiling water; and if the bung hole is large enough, ſcrub them well with a ſmall birch-broom, or bruſh. If you find them bad, and a very muſty ſcent comes from them, take out the heads, and let them be ſcrubbed clean with a hand bruſh, ſand, and fullers-earth. When you have done this, put on the head again,

again, and ſcald it well, then throw in a piece of unſlacked lime, and ſtop the bung cloſe. When they have ſtood ſome time, rince them well with cold water, and they will be properly prepared for uſe.

The greateſt attention muſt likewiſe be paid to the care of your coolers, which are implements of very material conſequence; for, if they are not properly kept in order, your liquor, from a ſecret and unaccountable cauſe, abſtracts a nauſeouſneſs that will entirely deſtroy it. This often proceeds from wet having been infuſed in the wood, as it is ſometimes apt to lodge in the crevices of old coolers, and even infect them to ſuch a degree, that it will not depart, though many waſhings and ſcaldings are applied. One cauſe incidental to this evil is, ſuffering women to waſh in a brewhouſe, which ought, by no means, to be permitted, where any other convenience can be had; for nothing can be more hurtful than the remnants of dirty ſoap ſuds left in veſſels calculated only for the purpoſe of brewing.

When you prepare the coolers, be careful never to let the water ſtand too long in them, as it will ſoak in, and ſoon turn putrid, when the ſtench will enter the wood, and render them almoſt incurable. To prevent ſuch conſequences, as well as to anſwer good purpoſes, it has been recommended, where fixed brewhouſes are intended, that all coolers ſhould be leaded. It muſt be admitted, in the firſt place, that ſuch are exceeding cleanly; and ſecondly, that it expedites the cooling part of your liquor worts, which is very neceſſary to forward it for working, as well as afterwards for cooling the whole; for evaporation cauſes conſiderably more waſte than proper boiling. It is alſo indiſpenſably neceſſary that your coolers be well ſcoured with cold water two or three times, cold water being more proper than hot to effect a perfect cleanſing, eſpecially if they are in a bad condition, from undiſcovered filth that may be in the crevices. The application of warm water will drive the infection farther; ſo that if your liquor be let into the coolers, and any remain in the crevices, the heat will collect the foulneſs, and render the whole both diſagreeable and unwholeſome. The

The maſh-tub in particular muſt be kept perfectly clean; nor muſt the grains be left in the tub any longer than the day after brewing, leſt it ſhould ſour the tub; for if there is a ſour ſcent in the brewhouſe before your beer is tunned, it will be apt to infect your liquor and worts.—From ſuch inconveniencies, the neceſſity of cleanlineſs in utenſils for brewing is ſufficiently obvious.

SECT. III.

Directions for the Management of the Maſh-tub, Penſtaff, &c.

TO render your maſh-tub more perfect and laſting, you ſhould have a circular piece of braſs or copper, to inlay and line the whole where the penſtaff enters, to let the wort run off into the underback. The penſtaff ſhould be alſo ſtrongly ferrelled with the ſame metal, and both well and taperly finiſhed, ſo that you can place it properly. By this method you have it run from the fineneſs of a thread to the fullneſs of an inch tube, &c. firſt dreſſing your muſk-baſket with ſtraw, fern, or ſmall buſhy furze without ſtems, ſix or eight inches in from the bottom of your baſket, and ſet quite perpendicularly over the whole with the penſtaff, through the center of the baſket, and the middle of the furze or ferne, and faſtened to the hole of the tub. To ſteady it properly, you muſt have a piece of iron let into a ſtaple faſtened to the tub, at the neareſt part oppoſite the baſket, and to reach nearly to it; and from that piece another added on a jointed ſwivel, or any other contrivance, ſo as to be at liberty to let round the baſket like a dog's collar, and to enter into the ſtaple formed in the ſame to pin it faſt, and by adding a half-circular turn into the collar, in which you have room to drive in a wedge, which will keep it ſafe down to the bottom, where there can be no danger of its being diſturbed by ſtirring the maſh, which will otherwiſe ſometimes be the caſe. When you let go, you will raiſe the penſtaff to your own degree of running, and then faſten the ſtaff, by the help of two wedges tightened between the ſtaff and the baſket.

In

In proceſs of time the copper-work, like every thing elſe, will become defective, and when this is the caſe, you may repair the imperfection by the following ſimple method. Work the penſtaff in the braſs ſocket with emery and water, or oil, which will make it perhaps more perfect than when new. The like method is ſometimes taken even with cocks juſt purchaſed, in order to prevent their decaying ſo ſoon as they otherwiſe would.

A very material addition may be made to the convenience of the underbacks, by having a piece of copper to line the hole in the bottom, which may be ſtopped with a cloth put ſingly round a large cock; and when it is faſtened down for the wort to run, it will be neceſſary to put a large weight on the cock, which will prevent its flying up by the heat. When the liquor is pumped clean out of the back, the cloth round the cock will enable you to take out the cock with eaſe; and there ſhould be a drain below the underback to carry off the water, which will enable you to waſh it perfectly clean with very little trouble. This drain ſhould be made with a clear deſcent, ſo as no damp may remain under the back. With the conveyance of water running into your copper, you may be enabled to work that water in a double quantity, your underback being filled by the means of letting it in at your leiſure, out of your copper, through a ſhoot to the maſh-tub, and ſo to the underback. Thus you will have a reſerve againſt the time you wiſh to fill your copper, which may be completed in a few minutes, by pumping while the under cock is running. Thus much for the principal utenſils in brewing, which we again recommend to be always kept in a perfect ſtate of cleanlineſs.

SECT. IV.

Of the proper Time of Brewing.

THE month of March is generally conſidered as one of the principal ſeaſons for brewing malt liquor for long keeping; and the reaſon is, becauſe the air at that time of the year is, in general, temperate, and contributes

to the good working or fermentation of the liquor, which principally promotes its preſervation and good keeping. Very cold, as well as very hot weather, prevents the free fermentation or working of liquors; ſo that, if you brew in very cold weather, unleſs you uſe ſome means to warm the cellar while new drink is working, it will never clear itſelf in the manner you would wiſh, and the ſame misfortune will ariſe if, in very hot weather, the cellar is not put into a temperate ſtate; the conſequence of all which will be, that ſuch drink will be muddy and ſour, and, perhaps, in ſuch a degree, as to be paſt recovery. Such accidents often happen, even in the proper ſeaſon for brewing, and that owing to the badneſs of the cellar; for when they are dug in ſpringy grounds, or are ſubject to damps in the winter, the liquor will chill, and become vapid or flat. When cellars are of this nature, it is adviſeable to make your brewings in March, rather than in October; for you may keep your cellars temperate in ſummer, but cannot warm them in winter. Thus your beer brewed in March will have due time to ſettle and adjuſt itſelf before the cold can do it any material injury.

All cellars for keeping liquor ſhould be formed in ſuch a manner, that no external air can get into them; for the variation of the air abroad, were there free admiſſion of it into the cellars, would cauſe as many alterations in the liquors, and would thereby keep them in ſo unſettled a ſtate, as to render them unfit for drinking. A conſtant temperate air digeſts and ſoftens malt liquors, ſo that they taſte quite ſoft and ſmooth to the palate; but in cellars which are unequal, by letting in heats and colds, the liquor will be apt to ſuſtain very material injury.

SECT. V.

On the Quality of Water proper for Brewing.

IT has evidently appeared from repeated experience, that the water beſt in quality for brewing is river-water, ſuch as is ſoft, and has received thoſe benefits which naturally ariſe from the air and ſun; for this eaſily penetrates

trates into the grain, and extracts its virtues. On the contrary, hard waters aſtringe and bind the power of the malt, ſo that its virtue is not freely communicated to the liquor. There are ſome, who hold it as a maxim, that all water that will mix with ſoap is fit for brewing, which is the caſe with moſt river-water; and it has been frequently experienced, that when the ſame quantity of malt has been uſed to a barrel of river-water, as to a barrel of ſpring-water, the brewing from the former has excelled the other in ſtrength above five degrees in twelve months keep. It is likewiſe to be obſerved, that the malt was not only the ſame in quantity for one barrel as for the other, but was the ſame in quality, having been all meaſured from the ſame heap. The hops were alſo the ſame, both in quality and quantity, and the time of boiling equal in each. They were worked in the ſame manner, and tunned and kept in the ſame cellar. This is the moſt demonſtrable and undeniable proof that the difference took place from the difference of the quality of the water.

Various experiments have been tried by gentlemen in different counties, to aſcertain the truth of this very eſſential difference in malt liquors, ariſing from the quality of the water; but, after all, they have been left in a ſtate of perplexity.

One circumſtance has greatly puzzled the ableſt brewers, and that is, when ſeveral gentlemen in the ſame town have employed the ſame brewer, have had the ſame malt, the ſame hops, and the ſame water, and brewed in the ſame month, and broached their drink at the ſame time, yet one has had beer exceeding fine, ſtrong, and well-taſted, while the others have had hardly any worth drinking. In order to account for this very ſingular difference, three reaſons may be advanced. Firſt, it might ariſe from the difference of weather, which might happen at the ſeveral brewings in this month, and make an alteration in the working of the liquors. Secondly, the yeaſt, or barm, might be of different ſorts, or in different ſtates, wherewith theſe liquors were worked; and, Thirdly, the cellars might not be equally adapted for the purpoſe. The goodneſs of ſuch drink as is brewed

for keeping, in a great meaſure depends on the proper form and temperature of the cellars in which it is placed.

Beer made at Dorcheſter, which, in general, is greatly admired, is, for the moſt part, brewed with chalky-water, which is to be had in moſt parts of that county; and as the ſoil is generally chalk, the cellars, being dug in that dry ſoil, contribute to the good keeping of their drink, it being of a cloſe texture, and of a drying quality, ſo as to diſſipate damps; for it has been found by experience, that damp cellars are injurious to the keeping of liquor, as well as injurious to the caſks.

Water that is naturally of a hard quality may be, in ſome degree, ſoftened by expoſing it to the air and ſun, and putting into it ſome pieces of ſoft chalk to infuſe; or, when the water is ſet on to boil, in order to be poured on the malt, put into it a quantity of bran, which will take off ſome part of its ſharpneſs, and make it better extract the virtues of the malt.

SECT. VI.

Of the Quality of the Malt and Hops moſt proper to be choſen for Brewing, with ſome neceſſary Obſervations on the Management of each.

THERE are two ſorts of malt, the general diſtinction between which is, that the one is high, and the other low dried. The former of theſe, when brewed, produces a liquor of a deep brown colour; and the other, which is the low dried, will produce a liquor of a pale colour. The firſt is dried in ſuch a manner as rather to be ſcorched than dried, and is much leſs wholeſome than the pale malt. It has likewiſe been found by experience, that brown malt, although it may be well brewed, will ſooner turn ſharp than the pale; from whence, among other reaſons, the latter is entitled to pre-eminence.

We have farther proofs of this diſtinction from various people, but particularly one:—A gentleman, who has made the Art of Brewing his ſtudy for many years, *and who* gives his opinion and knowledge in words to this purpoſe, ſays, brown malt makes the beſt drink when

when it is brewed with a coarſe river water, ſuch as that of the Thames about London; and that likewiſe being brewed with ſuch water makes very good ale; but that it will not keep above ſix months without turning ſtale, even though he allows fourteen buſhels to the hogſhead. He adds, that he has tried the high-dried malt to brew beer with for keeping, and hopped it accordingly; and yet he could never brew it ſo as to drink ſoft and mellow like that brewed with pale malt. There is, he ſays, an acid quality in the high-dried malt, which occaſions thoſe who drink it to be greatly troubled with that diſorder called the heart-burn.

What we have here ſaid with reſpect to malt, refers only to that made of barley; for wheat-malt, pea-malt, or high-coloured liquor, will keep ſome years, and drink ſoft and ſmooth, but they are very ſubject to have the flavour of mum.

Malt high-dried ſhould not be uſed in brewing till it has been ground ten days or a fortnight, as it will then yield much ſtronger drink than from the ſame quantity ground but a ſhort time before it is uſed. On the contrary, pale malt, which has not received much of the fire, muſt not remain ground above a week before it is uſed.

With reſpect to hops, the neweſt are by far the beſt. They will, indeed, remain very good for two years, but after that they begin to decay, and loſe their flavour, unleſs great quantities are kept together, in which caſe they will keep good much longer than in ſmall quantities. In order the better to preſerve them, they ſhould be kept in a very dry place, contrary to the practice of thoſe who deal in them, who making ſelf-intereſt their firſt conſideration, keep them as damp as they can, to increaſe their weight.

It will happen, in the courſe of time, that hops will grow ſtale, decayed, and loſe their natural bitterneſs; but this defect may be removed, by unbagging them, and ſprinkling them with aloes and water.

From what has been ſaid, it is evident, that every one of the particulars mentioned ſhould be judiciouſly choſen before

before you commence brewing, otherwiſe you will ſuſtain a loſs, which will be aggravated by your labours being in vain. It is likewiſe to be obſerved, that the yeaſt or barm, with which you work your liquor muſt be well conſidered, for otherwiſe, even by that alone, a good brewing may be totally deſtroyed. Be always particularly careful that you are provided with every neceſſary article previous to your commencing the buſineſs of brewing; for if the wort waits for any thing that ſhould be immediately at hand, it will be attended with very bad conſequences.

SECT. VII.

The Proceſs, or Practical Part of Brewing.

HAVING, in the preceding ſections, fully explained the neceſſary precautions to be taken previous to the commencement of this very important buſineſs, we ſhall now proceed to give a conciſe detail of every thing that is neceſſary to be obſerved and attended to in the regular proceſs of it, from the malt being firſt malted, to the liquor being tunned off for the cellar.

Your utenſils being all properly cleanſed, and ſcalded, your malt ground, your water in the copper boiling, and your penſtaff well ſet, you muſt then proceed to maſh, by putting a ſufficient quantity of boiling water into your tub, in which it muſt ſtand until the greater part of the ſteam is gone off, or till you can ſee your own ſhadow in it. It will be then neceſſary, that one perſon ſhould pour the malt gently in, while another is carefully ſtirring it; for it is equally eſſential that the ſame care ſhould be obſerved when the maſh is thin as when thick. This being effectually done, and having a ſufficient reſerve of malt to cover the maſh, to prevent evaporation, you may cover your tub with ſacks, &c. and leave your malt three hours to ſteep, which will be a proper time for the extraction of its virtues.

Before you let the maſh run, be careful to be prepared with a pail to catch the firſt fluſh, as that is generally thickiſh, and another pail to be applied while you return the

the firſt on the maſh, and ſo on for two or three times, or, at leaſt, till it runs fine.

By this time, your copper ſhould be boiling, and a convenient tub placed cloſe to your maſh-tub. Let into it through your ſpout half the quantity of boiling water you mean to uſe for drawing off your beſt wort; after which you muſt inſtantly turn the cock to fill up again, which, with a proper attention to the fire, will boil in due time. During ſuch time, you muſt ſlop the maſh with this hot water out of the convenient tub, in moderate quantities, every eight or ten minutes till the whole is conſumed; and then let off the remaining quantity, which will be boiling hot, to the finiſhing proceſs for ſtrong beer.

Having proceeded thus far, fill your copper, and let it boil as quick as poſſible for the ſecond maſh, whether you intend it either for ale or ſmall beer. Being thus far prepared, let off the remaining quantity of water into your tub, as you did for the ſtrong beer; but if you would have ſmall beer beſides, you muſt act accordingly, by boiling a proper quantity off in due time, and letting it into the tub as before.

With reſpect to the quantity of malt, twenty-four buſhels will make two hogſheads of as good ſtrong beer as any perſon would wiſh to drink, as alſo two hogſheads of very decent ale. The ſtrong beer made from this quantity of malt ſhould be kept two or three years before it is tapped, and the ale never leſs than one. If your maſh is only for one hogſhead, it ſhould be two hours in running off; if for two hogſheads, two hours and a half; and for any greater quantity, three hours.

Particular attention muſt be paid to the time of ſteeping your maſhes. Strong beer muſt be allowed three hours; ale, one hour; and, if you draw ſmall beer after, half an hour. By this mode of proceeding, your boilings will regularly take place of each other, which will greatly expedite the buſineſs. Be careful, in the courſe of maſhing, that it is thoroughly ſtirred from the bottom, and eſpecially round the muck-baſket; for being well ſhaken, it will prevent a ſtagnation of the whole body of the

maſh

maſh. This laſt proceſs demands peculiar attention, for without it your beer will certainly be foxed, and, at beſt will have a very diſagreeable flavour.

In the preparation for boiling, the greateſt care muſt be taken to put the hops in with the firſt wort, or it will cher in a few minutes. As ſoon as the copper is full enough, make a good fire under it; but be careful in filling it to leave room enough for boiling. Quick boiling is part of the buſineſs that requires very particular attention. Great caution ſhould likewiſe be obſerved when the liquor begins to ſwell in waves in the copper. If you have no attendant, be particularly attentive to its motions; and being provided with an iron rod of a proper length, crooked at one end, and jagged at the other, then with the crook you are enabled to open the furnace, or copper-door, and with the other end puſh in the damper, without ſtirring from your ſtation; but on the approach of the firſt ſwell you will have ſufficient time to proportion your fire, as care ſhould be taken that it is not too fierce. When the boil is properly got under, you may increaſe the fire ſo that it may boil briſkly.

In order to aſcertain the proper time the liquor ſhould boil, you may make uſe of the following expedient: Take a clean copper bowl diſh, dip out ſome of the liquor, and when you diſcover a working, and the hops ſinking, then conclude it to be ſufficiently boiled. Long and ſlow boiling is not only pernicious, but it likewiſe waſtes the liquor; for the ſlower it boils the lower it drops, and ſinges to your copper; whereas quick boiling has a contrary effect. Eſſence of malt is extracted by length of boiling, by which you can make it to the thickneſs of honey or treacle. In ſome parts of Yorkſhire they value their liquor for its great ſtrength, by its affecting the brain for two or three days after intoxication. This is the effect of long boiling; for in that county they boil liquor for three hours; and what is ſtill worſe, when it ſinks in the copper, from the waſte in boiling, they every now and then add a little freſh wort, which, without doubt, muſt produce ſtagnation, and, conſequently, impurities.

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When your liquor is properly boiled, be ſure to traverſe a ſmall quantity of it over all the coolers, ſo as to get a proper quantity cold immediately to ſet to work; but if the airineſs of your brewhouſe is not ſufficient to expedite a quantity ſoon, you muſt traverſe a ſecond quantity over the coolers, and then let it into ſhallow tubs. Put theſe into any paſſage where there is a thorough draft of air, but where no rain or other wet can get to it. Then let off the quantity of two baring-tubs-full from the firſt one, the ſecond and third coolers, which may be ſoon got cold, to be ready for a ſpeedy working, and then the remaining part that is in your copper may be quite let out into the firſt cooler. In the mean time mend the fire, and alſo attend to the hops, to make a clear paſſage through the ſtrainer.

Having proceeded thus far, as ſoon as the liquor is done running, return to your buſineſs of pumping; but be careful to remember, that, when you have got four or five pails full, you then return all the hops into the copper for the ale.

By this time the ſmall quantity of liquor traverſed over your coolers being ſufficiently cooled, you muſt proceed to ſet your liquor to work, the manner of doing which is as follows:

Take four quarts of barm, and divide half of it into ſmall veſſels, ſuch as clean bowls, baſons, or mugs, adding thereto an equal quantity of wort, which ſhould be almoſt cold. As ſoon as it foments to the top of the veſſel, put it into two pails, and when that works to the top, put one into a baring-tub, and the other into another. When you have half a baring-tub full together, you may put the like quantity to each of them, and then cover them over, until it comes to a fine white head.—This may be perfectly completed in three hours, and then put thoſe two quantities into the working guile. You may now add as much wort as you have got ready; for, if the weather is open, you cannot work it too cold. If you brew in cold froſty weather, keep the brewhouſe warm; but never add hot wort to keep the liquor to a blood heat, that being a bad maxim; for hot wort put

to cold, as well as cold to hot, is ſo intemperate in its nature, that it ſtagnates the proper operation of the barm.

Be particularly careful that your barm be not from foxed beer, that is, beer heated by ill management in its working; for in that caſe it is likely to carry with it the contagion. If your barm be flat, and you cannot procure that which is new, the method of recovering its working is, by putting to it a pint of warm ſweet wort, of your firſt letting off, the heat to be about half the degree of milk-warm: then give the veſſel that contains it a ſhake, and it will ſoon gather ſtrength, and be fit for uſe.

With reſpect to the quantity of hops neceſſary to be uſed, remember, that half a pound of good hops is ſufficient for a buſhel of malt.

The laſt, and moſt ſimple operation in the buſineſs of brewing is that of tunning, the general methods of doing which are, either by having it carried into the cellar on men's ſhoulders, or conveying it thither by means of leathern pipes commonly uſed for that purpoſe.

Your caſks being perfectly clean, ſweet and dry, and placed on the ſtand ready to receive the liquor, firſt ſkim off the top-barm, then proceed to fill your caſks quite full, and immediately bung and peg them cloſe. Bore a hole with a tap-borer near the ſummit of the ſtave, at the ſame diſtance from the top, as the lower tap-hole is from the bottom, for working through that upper hole, which is a clean and more effectual method than working it over the caſk; for, by the above method, being ſo cloſely confined, it ſoon ſets itſelf into a convulſive motion of working, and forces itſelf fine, provided you attend to the filling of your caſks five or ſix times a day. This ought to be carefully attended to, for, by too long an omiſſion, it begins to ſettle, and being afterwards diſturbed, it raiſes a ſharp fermentation, which produces an inceſſant working of a ſpurious froth that may continue for ſome weeks, and, after all, give your beer a diſagreeable taſte.

One material caution neceſſary to be kept in remembrance

brance is this: That however careful you may be in attending to all the preceding particulars, yet if your caſks are not kept in good order, ſtill the brewing may be ſpoiled. New caſks are apt to give liquor a bad taſte, if they are not well ſcalded and ſeaſoned ſeveral days ſucceſſively before they are uſed; and old caſks, if they ſtand any time out of uſe, are apt to grow muſty.

Having thus gone through the practical part of brewing, and brought the liquor from the maſh-tub to the caſk, we ſhall now proceed to

SECT. VIII.

Containing the proper Management of Malt Liquors, with ſome neceſſary Obſervations on the Whole.

IN order to keep ſtrong beer in a proper ſtate of preſervation, remember, that when once the veſſel is broached, regard muſt be paid to the time in which it may be expended; for, if there happens to be a quick draught for it, then it will laſt good to the very bottom; but if there is likely to be but a ſlow draught, then do not draw off quite half before you bottle it, otherwiſe it will grow flat, dead, or ſour.

In proportion to the quantity of liquor which is incloſed in one caſk, ſo will it be a ſhorter or longer time in ripening. A veſſel, which contains two hogſheads of beer, will require twice as much time to perfect itſelf as one of a hogſhead; and it is found by experience, that no veſſel ſhould be uſed for ſtrong beer (which is intended to be kept) leſs than a hogſhead, as one of that quantity, if it is fit to draw in a year, will have body enough to ſupport it for two, three, or four years, provided it has a ſufficient ſtrength of malt and hops, which is the caſe with Dorcheſter beer.

With reſpect to the management of ſmall beer, the firſt conſideration ſhould be to make it tolerably good in quality, which in various inſtances will be found truly œconomical; for if it is not good, ſervants, for whom it is principally calculated, will be feeble in ſummer time,

incapable of ſtrong work, and ſubject to various diſorders. Beſides, when the beer is bad, a great deal will be thrown away; whereas, on the contrary, good wholeſome drink will be valued, and conſequently taken care of. It is adviſeable therefore, where there is a good cellaring, to brew a ſtock of ſmall beer in March or October, or in both months, to be kept, if poſſible, in hogſheads.

The beer brewed in March ſhould not be tapped till October, nor that brewed in October till the March following; having this regard to the quantity, that a family, of the ſame number of working people, will drink at leaſt a third more in ſummer than in winter.

In order to fine beer, ſome people, who brew with high dried barley malt, put a bag, containing about three pints of wheat into every hogſhead of liquor, which has had the deſired effect, and made the beer drink ſoft and mellow. Others again, have put about three pints of wheat-malt into a hogſhead, which has produced the like effect.

But all malt liquors, however well they may be brewed, may be ſpoiled by bad cellaring; be ſubject to ferment in the caſk, and conſequently turn thick and ſour. When this happens to be the caſe, the beſt way of bringing the liquor to itſelf is, to open the bung-hole of the caſk for two or three days; and if that does not ſtop the fermentation, then put in about two or three pounds of oyſter-ſhells, waſhed, dried well in an oven, and then beaten to a fine powder. After you have put it in, ſtir it a little, and it will ſoon ſettle the liquor, make it fine, and take off the ſharp taſte. When you find this effected, draw it off into another veſſel, and put a ſmall bag of wheat, or wheat-malt, into it, in proportion to the ſize of the veſſel. It ſometimes occurs, that ſuch fermentations will happen in liquor from a change of weather, if it is in a bad cellar, and will, in a few months, fall fine of itſelf, and grow mellow.

In ſome country places remote from principal towns, it is a practice to dip whiſks into yeaſt, then beat it well, and hang up the whiſks, with the yeaſt in them, to dry; and if there be no brewing till two months afterwards,

the

the beating and ſtirring one of the whiſks in new wort will ſoon raiſe a working or fermentation. It is a rule, that all liquor ſhould be worked well in the tun, before it is put into the veſſel, otherwiſe it will not eaſily grow fine. Some follow the rule of beating down the yeaſt pretty often while it is in the tun, and keep it there working for two or three days, obſerving to put it into the veſſel juſt when the yeaſt begins to fall. This liquor is in general very fine, whereas, on the contrary, that which is put into the veſſel ſoon after it is brewed will be ſeveral months before it comes to a proper ſtate of perfection.

We have before taken notice of the ſeaſon for brewing malt liquors to keep. But it may not be improper further to obſerve, that if the cellars are ſubject to the heat of the ſun, or warm ſummer air, it will be beſt to brew in October, that the liquor may have time to digeſt before the warm ſeaſon comes on; and if cellars are ſubject to damp, and to receive water, the beſt time will be to brew in March. Some experienced brewers always chooſe to brew with the pale malt in March, and the brown in October; ſuppoſing, that the pale malt, being made with a leſs degree of fire than the other, wants the ſummer ſun to ripen it; and ſo, on the contrary, the brown, having had a larger ſhare of the fire to dry it, is more capable of defending itſelf againſt the cold of the winter ſeaſon.

All that remains further to be ſaid relative to the management of malt liquors, we ſhall preſerve in

SECT. IX.

Containing the Proper Method of bottling Malt Liquors.

AS a neceſſary preparation for executing this buſineſs properly, great attention muſt be paid to your bottles, which muſt firſt be well cleaned and dried; for wet bottles will make the liquor turn mouldy or mothery, as it is called; and by wet bottles a great deal of good beer is frequently ſpoiled. Though the bottles may be clean and dry, yet, if the corks are not new and ſound, the liquor

liquor will be ſtill liable to be damaged; for, if the air can get into the bottles, the liquor will grow flat, and never riſe. Many who have flattered themſelves they knew how to be ſaving, by uſing old corks on this occaſion, have ſpoiled as much liquor as ſtood them in four or five pounds, only for want of laying out three or four ſhillings. If bottles are corked as they ſhould be, it will be difficult to draw the cork without a ſcrew; and to ſecure the drawing of the cork without breaking, the ſcrew ought to go through the cork, and then the air muſt neceſſarily find a paſſage where the ſcrew has paſſed. If a cork had once been in a bottle, though it has not been drawn with a ſcrew, yet that cork will turn muſty as ſoon as expoſed to the air, and will communicate its ill flavour to the bottle in which it is next put, and ſpoil the liquor that way. In the choice of corks, take thoſe that are ſoft and clear from ſpecks.—You may alſo obſerve, in the bottling of liquor, that the top and middle of the hogſhead are the ſtrongeſt, and will ſooner riſe in the bottles than the bottom. When you begin to bottle a veſſel of any liquor, be ſure not to leave it till all is completed, otherwiſe it will have different taſtes.

If you find a veſſel of liquor begins to grow flat whilſt it is in common draught, bottle it, and into every bottle put a piece of loaf ſugar of about the ſize of a walnut, which will make it riſe and come to itſelf: and, to forward its ripening, you may ſet ſome bottles in hay in a warm place; but ſtraw will not aſſiſt its ripening.

If you ſhould have the opportunity of brewing a good ſtock of ſmall beer in March and October, ſome of it may be bottled at the end of ſix months, putting into every bottle a lump of loaf ſugar; which, in the ſummer, will make it a very pleaſant and refreſhing drink. Or if you happen to brew in ſummer, and are deſirous of briſk ſmall beer, as ſoon as it has done working, bottle it as before directed.

Where your cellars happen not to be properly calculated for the preſervation of your beer, you may uſe the following expedient: Sink holes in the ground, put into them large oil jars, and fill up the earth cloſe about the ſides.

ſides. One of the jars will hold about two dozen bottles, and will keep the liquor in proper order; but care muſt be taken that the tops of the jars are kept cloſe covered. In winter time, when the weather is froſty, ſhut up all the lights or windows of your cellars, and cover them cloſe with horſe-dung, which will keep your beer in a very proper and temperate ſtate.

We ſhall cloſe this ſection and chapter with that information, which, if properly attended to, may be found, at times, of the higheſt convenience and utility.

To Preſerve Yeaſt.

IF you wiſh to preſerve a large ſtock of yeaſt, which will keep and be of uſe for ſeveral months, either for brewing, or to make bread or cakes, you muſt follow theſe directions. When you have plenty of yeaſt, and are apprehenſive of a future ſcarcity, take a quantity of it, ſtir and work it well with a whiſk, until it becomes liquid and thin. Then get a large wooden platter, cooler, or tub, clean and dry, and with a ſoft bruſh lay a thin layer of yeaſt on the tub, and turn the mouth downwards, that no duſt may fall upon it, but ſo that the air may get under to dry it. When that coat is very dry, then lay on another, and ſo on till you have a ſufficient quantity, even two or three inches thick, always taking care that the yeaſt is very dry in the tub before you lay any more on, and this will keep good for ſeveral months. When you have occaſion to uſe this yeaſt, cut a piece off, and lay it into warm water; then ſtir it together, and it will be fit for uſe. If it is for brewing, take a large handful of birch tied together, dip it into the yeaſt, and hang it up to dry. In this manner you may do as many as you pleaſe; but take care no duſt comes to it. When your beer is fit to ſet to work, throw in one of theſe, and it will make it work as well as if you had made freſh yeaſt.

CHAP.

CHAP. XXX.

DIRECTIONS FOR TRUSSING POULTRY, &c.

THERE are various reaſons why the experienced and prudent houſekeeper ſhould be properly acquainted with this neceſſary preparation to the Art of Cookery. In London every article is generally truſſed by the poulterer of whom it is bought; but it frequently happens that either from inexperience or negligence of the ſervants, and want of knowledge in the cook, the article appears on the table with diſgrace. Another very ſubſtantial reaſon for the cook having this knowledge is, that the families in which they ſerve are frequently in counties where there are no poulterers, and conſequently they are under the neceſſity of killing and truſſing their own poultry. To be prepared, therefore, for the execution of this buſineſs, we recommend a proper attention to the following general rules: Be careful that all the ſtubs are perfectly taken out; and when you draw any kind of poultry, you muſt be very particular to avoid breaking the gall, for ſhould that happen, no means can be uſed to take away that bitterneſs, which will totally deſtroy the natural and proper taſte of the article dreſſed. Great care ſhould likewiſe be taken that you do not break the gut joining to the gizzard; for, ſhould this happen, the inſide will be gritty, and the whole ſpoiled. Theſe are to be attended to as general matters. We ſhall proceed to particulars, beginning with

Turkies.

HAVING properly picked your turkey, break the leg bone cloſe to the foot, and draw out the ſtrings from the thigh, for which purpoſe you muſt hang it on a hook faſtened againſt a wall. Cut off the neck cloſe to the back; but be careful to leave the crop ſkin ſufficiently long to turn over the back. Then proceed to take out the crop, and looſen the liver and gut at the throat end with your middle finger. Then cut off the vent, and take out the gut. Pull out the gizzard with a crooked,

ſharp pointed iron, and the liver will ſoon follow; but be careful not to break the gall. Wipe the inſide perfectly clean with a wet cloth; having done which, cut the breaſt-bone through on each ſide cloſe to the back, and draw the legs cloſe to the crops. Then put a cloth on the breaſt, and beat the high bone down with a rolling-pin till it lies flat. If the turkey is to be truſſed for boiling, cut the legs off; then put your middle finger into the inſide, raiſe the ſkin of the legs, and put them under the apron of the turkey. Put a ſkewer into the joint of the wing and the middle joint of the leg, and run it through the body and the other leg and wing. The liver and gizzard muſt be put in the pinions; but be careful firſt to open the gizzard and take out the filth, and the gall of the liver. Then turn the ſmall end of the pinion on the back, and tie a packthread over the ends of the legs to keep them in their places. If the turkey is to be roaſted, leave the legs on, put a ſkewer in the joint of the wing, tuck the legs cloſe up, and put the ſkewer through the middle of the legs and body. On the other ſide, put another ſkewer in at the ſmall part of the leg. Put it cloſe on the outſide of the ſideſman, and put the ſkewer through, and the ſame on the other ſide. Put the liver and gizzard between the pinions, and turn the point of the pinion on the back. Then put, cloſe above the pinions, another ſkewer through the body of the turkey.

If turkey-poults, they muſt be truſſed as follow: take the neck from the head and body, but do not remove the neck ſkin. They are drawn in the ſame manner as a turkey. Put a ſkewer through the joint of the pinion, tuck the legs cloſe up, run the ſkewer through the middle of the leg, through the body, and ſo on the other ſide. Cut off the under part of the bill, twiſt the ſkin of the neck round, and put the head on the point of the ſkewer, with the bill-end forwards. Another ſkewer muſt be put in the ſideſman, and the legs placed between the ſideſman and apron on each ſide. Paſs the ſkewer through all, and cut off the toe-nails. It is very common to lard them on the breaſt. The liver and gizzard may or may not be uſed, as you like.

Fowls.

WHEN you have properly picked your fowls, cut off the neck close to the back. Then take out the crop, and with your middle finger loosen the liver and other matters. Cut off the vent, draw it clean, and beat the breast bone flat with a rolling-pin. If your fowl is to be boiled, cut off the nails of the feet, and tuck them down close to the legs. Put your finger into the inside, and raise the skin of the legs; then cut a hole in the top of the skin, and put the legs under. Put a skewer in the first joint of the pinion, bring the middle of the leg close to it, put the skewer through the middle of the leg, and through the body; and then do the same on the other side. Having opened the gizzard, take out the filth, and the gall out of the liver. Put the gizzard and the liver in the pinion, turn the points on the back, and tie a string over the tops of the legs to keep them in their proper place. If your fowl is to be roasted, put a skewer in the first joint of the pinion, and bring the middle of the leg close to it. Put the skewer through the middle of the leg, and through the body, and do the same on the other side. Put another skewer in the small of the leg, and through the sidesman; do the same on the other side, and then put another through the skin of the feet. You must not forget to cut off the nails of the feet.

Chickens.

WITH respect to picking and drawing, they must be done in the same manner as fowls. If they are to be boiled, cut off the nails, give the sinews a nich on each side of the joint, put the feet in at the vent, and then peel the rump. Draw the skin tight over the legs, put a skewer in the first joint of the pinion, and bring the middle of the leg close. Put the skewer through the middle of the legs, and through the body, and do the same on the other side. Clean the gizzard, and take out the gall in the liver; put them into the pinions, and turn the points on the back. If your chickens are to be roasted, cut off the feet, put a skewer in the first joint of the pinions, and bring the middle of the leg close. Run the skewer through the middle of the leg, and through the

the body, and do the ſame on the other ſide. Put another ſkewer into the ſideſman, put the legs between the apron and the ſideſman, and run the ſkewer through. Having cleaned the liver and gizzard, put them in the pinions, turn the points on the back, and pull the breaſt ſkin over the neck.

Geeſe.

HAVING picked and ſtubbed your gooſe clean, cut the feet off at the joint, and the pinion off the firſt joint. Then cut off the neck almoſt cloſe to the back; but leave the ſkin of the neck long enough to turn over the back. Pull out the throat, and tie a knot at the end. With your middle finger looſen the liver and other matters at the breaſt end, and cut it open between the vent and the rump. Having done this, draw out all the entrails, excepting the ſoul. Wipe it out clean with a wet cloth, and beat the breaſt-bone flat with a rolling-pin. Put a ſkewer into the wing, and draw the legs cloſe up. Put the ſkewer through the middle of the leg, and through the body, and the ſame on the other ſide. Put another ſkewer in the ſmall of the leg, tuck it cloſe down to the ſideſman, run it through, and do the ſame on the other ſide. Cut off the end of the vent, and make a hole large enough for the paſſage of the rump, as by that means it will much better keep in the ſeaſon.

Ducks are truſſed in the ſame manner, except that the feet muſt be left on, and turned cloſe to the legs.

Pigeons.

WHEN you have picked them, and cut off the neck cloſe to the back, then take out the crop, cut off the vent, and draw out the guts and gizzard, but leave the liver, for a pigeon has no gall. If they are to be roaſted, cut off the toes, cut a ſlit in one of the legs, and put the other through it. Draw the leg tight to the pinion, put a ſkewer through the pinions, legs and body, and with the handle of the knife break the breaſt flat. Clean the gizzard, put it in one of the pinions, and turn the points on the back. If you intend to make a pie of them, you muſt cut the feet off at the joint, turn the legs, and ſtick them in the ſides cloſe to the pinions. If they are to be ſtewed, or boiled, they muſt be done in the ſame manner.

Wild Fowl.

HAVING picked them clean, cut off the neck close to the back, and with your middle finger looſen the liver and guts next the breaſt. Cut off the pinions at the firſt joint, then cut a ſlit between the vent and the rump, and draw them clean. Clean them properly with the long feathers on the wing, cut off the nails, and turn the feet cloſe to the legs. Put a ſkewer in the pinion, pull the legs cloſe to the breaſt, and run the ſkewer through the legs, body, and the other pinion. Firſt cut off the vent, and then put the rump through it. The directions here given are to be followed in truſſing every kind of wild fowl.

Pheaſants and Partridges.

HAVING picked them very clean, cut a ſlit at the back of the neck, take out the crop, and looſen the liver and gut next the breaſt with your fore-finger, then cut off the vent and draw them. Cut off the pinion at the firſt joint, and wipe out the inſide with the pinion you have cut off. Beat the breaſt-bone flat with a rolling-pin, put a ſkewer in the pinion, and bring the middle of the legs cloſe. Then run the ſkewer through the legs, body, and the other pinion, twiſt the head, and put it on the end of the ſkewer, with the bill fronting the breaſt. Put another ſkewer into the ſideſman, and put the legs cloſe on each ſide the apron, and then run the ſkewer through all. If you would wiſh to make the pheaſant (if it is a cock) have a pleaſing appearance on the table, leave the beautiful feathers on the head, and cover them gently with paper to prevent their being injured by the heat of the fire. You may likewiſe ſave the long feathers in the tail to ſtick in the rump when roaſted. If they are for boiling, put the legs in the ſame manner as in truſſing a fowl.

All kinds of moor game muſt be truſſed in the ſame manner.

Woodcocks and Snipes.

AS theſe birds are remarkably tender to pick, eſpecially if they ſhould not happen to be quite freſh, the greateſt care muſt be taken how you handle them; for even

even the heat of the hand will ſometimes take off the ſkin, which will totally deſtroy the beautiful appearance of the bird. Having picked them clean, cut the pinions of the firſt joint, and with the handle of a knife beat the breaſt-bone flat. Turn the legs cloſe to the thighs, and tie them together at the joints. Put the thighs cloſe to the pinions, put a ſkewer into the pinions, and run it through the thighs, body, and the other pinion.—Skin the head, turn it, take out the eyes, and put the head on the point of the ſkewer, with the bill cloſe to the breaſt. Remember, that theſe birds muſt never be drawn.

Larks.

WHEN you have picked them properly, cut off their heads, and the pinions, of the firſt joint. Beat the breaſt bone flat, then turn the feet cloſe to the legs, and put one into the other. Draw out the gizzard, and run a ſkewer through the middle of the bodies. Tie the ſkewer faſt to the ſpit when you put them down to roaſt.

Wheat-ears, and other ſmall birds, muſt be done in the ſame manner.

Hares.

HAVING cut off the four legs at the firſt joint, raiſe the ſkin of the back, and draw it over the hind legs. Leave the tail whole, draw the ſkin over the back, and ſlip out the fore legs. Cut the ſkin off the neck and head; but take care to leave the ears on, and mind to ſkin them. Take out the liver, lights, &c. and be ſure to draw the gut out of the vent. Cut the ſinews that lie under the hind legs, bring them up to the fore legs, put a ſkewer through the hind leg, then through the fore leg under the joint, run it through the body, and do the ſame on the other ſide. Put another ſkewer through the thick part of the hind legs and body, put the head between the ſhoulders, and run a ſkewer through to keep it in its place. Put a ſkewer in each ear to make them ſtand erect, and tie a ſtring round the middle of the body over the legs to keep them in their place. A young faun muſt be truſſed juſt in the ſame manner, except that the ears muſt be cut off.

Rabbits

Rabbits muſt be caſed much in the ſame manner as hares, only obſerving to cut off the ears cloſe to the head. Cut open the vent, and ſlit the legs about an inch upon each ſide of the rump. Make the hind legs lie flat, and bring the ends to the fore-legs. Put a ſkewer into the hind-leg, then into the fore-leg, and through the body. Bring the head round, and put it on the ſkewer. If you want to roaſt two together, truſs them at full length with ſix ſkewers run through them both, ſo that they may be properly faſtened on the ſpit.

CHAP. XXXI.

THE COMPLETE MARKET-WOMAN.

SECT. I.

Directions for the proper Choice of various Kinds of Butcher's Meat.

AS a neceſſary prelude to theſe uſeful directions, (more eſpecially to that part which form the preſent ſection,) it may not be improper to acquaint the inexperienced cook (for whoſe uſe the whole of this work is particularly calculated,) with a knowledge of the different parts with which butcher's meat is divided, as the ox, ſheep, calf, lamb, &c.

In the ox the fore-quarter conſiſts of the haunch, which includes the clod, marrow-bone, ſhin, and the ſticking-piece, which is the neck-end. The next is the leg of mutton-piece, which has part of the blade-bone; then the chuck, the briſket, the fore-ribs, and middle-rib, which is called the chuck-rib. The hind-quarter contains the ſirloin and rump, the thin and thick flank, the veiny-piece, and the iſch, each, or ach-bone, buttock and leg. Theſe are the principal parts of the carcaſe, beſides which are the head, tongue, and palate. The entrails are, the ſweet-breads, kidnies, ſkirts and tripe, of the latter of which there are three ſorts, the double, the roll, and the reed tripe.

In

In a *ſheep*, the fore-quarter contains the neck, breaſt, and ſhoulder; and the hind-quarter, the leg and loin.—The two loins together are called a chine, or ſaddle of mutton, which is eſteemed as a fine diſh when the meat is ſmall and fat. Beſides theſe, are the head and pluck, which includes the liver, lights, heart, ſweet-breads and melt.

In a *calf*, the fore quarter conſiſts of the ſhoulder, neck, and breaſt; and the hind-quarter the leg, which contains the knuckle, the fillet, and the loin. The head and inwards are called the pluck, and conſiſt of the heart, liver, lights, nut and melt, and what is called the ſkirts; the throat ſweetbread, and the wind-pipe ſweetbread. Beef, mutton, and veal, are in ſeaſon at all times of the year.

The fore-quarter of a *houſe-lamb* conſiſts of a ſhoulder, neck, and breaſt, together. The hind-quarter is the leg and loin. The head and pluck conſiſts of the liver, lights, heart, nut and melt, as alſo the fry, which is formed of the ſweet-breads, lamb-ſtones, and ſkirts, with ſome of the liver. Lamb may be had at all times in the year; but is particularly in high ſeaſon at Chriſtmas, when it is conſidered as one of the greateſt preſents that can be made from any perſon in London to another reſiding in the country.

Graſs lamb comes in about April or May, according to the nature of the weather at that ſeaſon of the year, that in general holds good till the middle of Auguſt.

In a *hog*, the fore-quarter is the fore-loin and ſpring; and, if it is a large hog, you may cut off a ſpare-rib. The hind-quarter is only the leg and loin. The inwards from what is called the haſlet, which conſiſts of the liver, crow, kidney, and ſkirts. Beſides theſe there are the chitterlins, or guts, the ſmaller part of which are cleanſed for ſauſages and black-puddings.

What is called a *bacon-hog* is cut differently, on account of making hams, bacon, and pickled pork. Here you have fine ſpare-ribs, chines, and griſkins, and fat for hog's-lard. The liver and crow are much admired, fried

fried with bacon; and the feet and ears are equally good ſouſed.

The proper ſeaſon for pork commences about Bartholomew-tide, and laſts all the winter. When the ſummer begins it grows flabby, and is therefore not uſed, except by thoſe who are particularly attached to that kind of animal proviſion.

Having mentioned theſe previous matters relative to the ſubject in queſtion, we ſhall now proceed to deſcribe the proper ſignatures by which the market-woman may make a judicious choice of ſuch articles as ſhe may have occaſion to provide. In doing this we ſhall begin with

Beef.

IN making choice of ox-beef, obſerve, that if the meat is young, it will have a fine ſmooth open grain, a pleaſing carnation red colour, and be very tender. The fat muſt look rather white than yellow; for when it is quite yellow, the meat is ſeldom good. The ſuet likewiſe muſt be perfectly white. To know the difference between ox, cow, and bull-beef, attend to theſe particulars: the grain of cow-beef is cloſer, and the fat whiter than that of ox-beef, but the lean is not of ſo bright a red. The grain of bull-beef is ſtill cloſer, the fat hard and ſkinny, the lean of a deep red, and gives a very ſtrong and rank ſcent.

Mutton.

IN order to know whether mutton is young or not, ſqueeze the fleſh with your finger and thumb, and if it is young it will feel tender, but if old, hard, continue wrinkled, and the fat will be fibrous, and clammy. The fleſh of ewe-mutton is paler than that of the weather, and the grain cloſer. The grain of ram mutton is likewiſe cloſer, the fleſh is of a deep red, and the fat ſpongy.

Lamb.

IF the eyes appear bright and full in the head, it is good; but if they are ſunk and wrinkled it is ſtale. Another way of knowing this difference is, that if the rein in the neck of the fore-quarter appears of a fine blue colour

lour it is freſh; but, if green or yellow, there is no doubt but it is ſtale. You may likewiſe be ſure it is not good, if you find a faint diſagreeable ſcent from the kidney in the hind-quarter, or if the knuckle feels limber on touching it with your fingers.

Veal.

THOUGH the fleſh of a cow-calf is much whiter than that of a bull, yet the fleſh is not ſo firm; but the fillet of the former is generally preferred on account of the udder. If the head is freſh, the eyes will be plump; but if ſtale, they will be ſunk and wrinkled. If the vein in the ſhoulder is not of a bright red, the meat is not freſh; and if there are any green or yellow ſpots in it, be aſſured it is very bad. A good neck and breaſt will be white and dry; but if they are clammy, and look green or yellow at the upper end, they are ſtale. The kidney is the ſooneſt apt to taint in the loin, and if it is ſtale, it will be ſoft and ſlimy. If a leg is firm and white, it is good, but if limber, and the fleſh is flabby, you may be aſſured it is bad.

Pork.

IF pork is young, the lean on being pinched with the finger and thumb, will break, and the ſkin dent. If the rind is thick, rough, and cannot be eaſily impreſſed with the finger, it is old. If the fleſh is cool and ſmooth, it is freſh; but if clammy, it is tainted; and, in this caſe, the knuckle is always the worſt. There is ſome pork which is called the meaſly, and is very unwholeſome to eat; but this may be eaſily known by the fat being full of little kernels, which is not the caſe with good pork.

Hams.

IN order to know whether a ham is ſweet, ſtick a knife under the bone, and, on ſmelling at the knife, if the ham is good, it will have a pleaſant flavour. If it is daubed and ſmeared, and has a diſagreeable ſcent, it is not good. Thoſe, in general, turn out the beſt hams, that are ſhort in the hock.

Bacon.

IF bacon is good the fat will feel firm, and have a red tinge; and the lean will be of a good colour, and ſtick cloſe to the bone; but if you obſerve any yellow ſtreaks in the lean, it either is, or will be ruſty very ſoon. If bacon is young, the rind will be thin, but if old it will be thick.

Brawn.

IF brawn is young, the rind will feel moderately tender, but if old, it will be thick and hard. The rind and fat of barrow and ſow are very tender.

Veniſon.

YOUR choice of veniſon muſt be, in a great meaſure, directed by the fat. If the fat is thick, bright and clear, the clefts ſmooth and cloſe, it is young; but if the cleft is very wide and tough, it ſhews it to be old.—Veniſon will firſt change at the haunches and ſhoulders; in order to know which, run a knife into thoſe parts, and you will be able to judge of its newneſs or ſtaleneſs by its ſweet or rank ſcent. If it looks greeniſh, or is inclined to have a very black appearance, depend upon it it is tainted.

SECT. II.

Directions for the proper Choice of different Kinds of Poultry, &c.

Turkies.

THE moſt certain ſignature of knowing if a cock turkey be young is, the ſhortneſs of the ſpur, and the ſmoothneſs and blackneſs of the legs. The eyes likewiſe will be full and bright, and the feet limber and moiſt; but you muſt carefully obſerve, that the ſpurs are not cut or ſcraped to deceive you, which is an artifice too frequently practiſed by the poulterer. If a turkey is ſtale, the feet will be dry, and the eyes ſunk. The ſame rule will determine, whether a hen turkey is freſh or ſtale, young or old; with this difference, that if ſhe is old, her legs

legs will be rough and red; if with egg, the vent will be ſoft and open; but if ſhe has no eggs, the vent will be hard.

Cocks and Hens.

IF a cock is young, the ſpurs will be ſhort; but the ſame precaution is neceſſary here, in that point, as juſt obſerved in the choice of turkies. If they are ſtale, the vents will be open; but if freſh, cloſe and hard. Hens are always beſt when full of eggs, and juſt before they begin to lay. The combs and legs of an old hen are rough; but in a young one they are ſmooth. The comb of a good capon is very pale, its breaſts remarkably fat, and it has a thick belly with a large rump.

Geeſe.

WHEN a gooſe is young, the bill and feet will be yellow, with but a few hairs upon them; but if old, both will look red. If it is freſh the feet will be limber; but if old, they will be ſtiff and dry. Green geeſe are in ſeaſon from May or June, till they are three months old. A ſtubble gooſe will be good till it is five or ſix months old, and ſhould be picked dry; but green geeſe ſhould be ſcalded.

Ducks.

THE legs of a freſh-killed duck are limber; and if it is fat, the belly will be hard and thick. The feet of a ſtale duck are dry and ſtiff. The feet of a tame duck are inclining to a duſky yellow, and are thick. The feet of a wild duck are ſmaller than a tame one, and are of a reddiſh colour. Ducks muſt be picked dry; but ducklings ſhould be ſcalded.

Pigeons.

THESE birds, if new, are full and fat at the vent, and limber-footed; but if the toes are harſh, the vent looſe, open and green, they are ſtale. If they are old, their legs will be large and red. The tame pigeon is preferable to the wild, and ſhould be large in the body, fat and tender; but the wild pigeon is not ſo fat. Wood-

pigeons are much larger than either wild or tame, but in all other reſpects like them.

The ſame rules will hold good in the choice of the plover, field-fare, lark, and other ſmall birds.

Pheaſants.

AS theſe birds, as well as partridges and woodcocks, cannot be purchaſed, ſo there is no opportunity of making a choice; but notwithſtanding this, as a great many of them are ſent as preſents to numbers of families in London, it may not be improper for the ſatisfaction of the cook, to point out the difference between thoſe which are freſh and young, and thoſe that are otherwiſe.

The cock-pheaſant has ſpurs, which the hen has not; and the hen is moſt valued when with egg. The ſpurs of a young cock-pheaſant are ſhort and blunt, or round; but if he is old, they are long and ſharp. If the vent of the hen is open and green, ſhe is ſtale, and when rubbed hard with the finger, the ſkin will peel. If ſhe is with egg, the vent will be ſoft.

Partridges.

IF theſe birds are young, the legs will be yellowiſh, and the bill of a dark colour. If they are freſh, the vent will be firm; but if ſtale, it will look greeniſh, and the ſkin will peel when rubbed with the finger. If they are old, the bill will be white, and the legs blue.

Woodcocks.

THESE are birds of paſſage, and are found in England only in the winter. They are beſt about a fortnight or three weeks after their firſt appearance, when they have reſted from their long paſſage over the ocean. If they are fat, they will feel firm and thick, which is a proof of their good condition. The vent will alſo be thick and hard, and the vein of fat will run by the ſide of the breaſt; but a lean one will feel thin in the vent. If newly killed, its feet will be limber, and the head and throat clean; but if ſtale, the contrary.

Hares.

IF a hare is old, the claws will be blunt and rugged, the ears dry and tough, and the cleft wide and large; but, on the contrary, if the claws are ſmooth and ſharp, the ears tear eaſily, and the cleft in the lip is not much ſpread, it is young. The body will be ſtiff, and the fleſh pale, if newly killed; but, if the fleſh is turning black, and the body limber, it is ſtale; though hares are not always conſidered as the worſe for being kept till they have a ſtrongiſh ſcent. The principal diſtinction between a hare and a leveret is, that the leveret ſhould have a knob or ſmall bone, near the foot, on its fore-leg, which a hare has not.—The longer a hare is kept before dreſſed, the more tender will be the fleſh.

Rabbits.

IF a rabbit is old, the claws will be very rough and long, and there will be grey hairs intermixed with the wool; but the wool and the claws will be ſmooth, when young. If it is ſtale, it will be limber, and the fleſh will look bluiſh, with a kind of ſlime upon it; but if freſh, it will be ſtiff, and the fleſh white and dry.

SECT. III.

Directions for the proper Choice of different Kinds of Fiſh, &c.

IN order to know whether fiſh is freſh or ſtale, the general rule to be noticed in all kinds is, by obſerving the colour of the gills, which ſhould be of a lively red; whether they are hard, or eaſily to be opened; the projection or indention of their eyes, the ſtiffneſs or limberneſs of their fins, and by the ſcent from their gills.

Turbot.

IF a turbot is good, it will be thick and plump, and the belly of a yellowiſh white; but if they appear thin and bluiſh, they are not good. Turbot are in ſeaſon the greateſt part of the ſummer.

Cod.

Cod.

THIS fiſh, if perfectly fine and freſh, ſhould be very thick at the neck, the fleſh white and firm, and of a bright clear colour, and the gills red. If they appear flabby, they are ſtale, and will not have their proper flavour. The proper ſeaſon for them is, from about Chriſtmas to Lady-day.

Soles.

IF ſoles are good, they will be thick and firm, and the belly of a fine cream-colour; but if they are flabby, or incline to a bluiſh white, they are not good. The proper ſeaſon for ſoles is about Midſummer.

Skate.

IF this fiſh is perfectly good and ſweet, the fleſh will look exceeding white, and be thick and firm. One inconvenience is particularly attendant on this fiſh, and that is, if too freſh, it will eat very tough; and if ſtale, they produce ſo ſtrong a ſcent as to be very diſagreeable; ſo that ſome judgment is neceſſary to dreſs them in proper time.

Herrings.

IF herrings are freſh, the gills will be of a fine red, and the whole fiſh ſtiff and very bright; but if the gills are of a faint colour, the fiſh limber and wrinkled, they are bad. The goodneſs of pickled herrings is known by their being fat, fleſhy and white. Red Herrings, if good, will be large, firm and dry. They ſhould be full of roe or melt, and the outſides of a fine yellow. Thoſe that have the ſkin or ſcales wrinkled on the back will turn out preferable to thoſe whoſe ſcales are very broad, the diſtinction between which is ſufficiently obvious.

Salmon.

THE fleſh of ſalmon, when new, is of a fine red, and particularly ſo at the gills; the ſcales ſhould be bright, and the fiſh very ſtiff. The ſpring is the proper ſeaſon for this fiſh, which, in its nature, is both luſcious and pleaſant flavoured.

Trout.

Trout.

THIS is a moſt beautiful and excellent freſh-water fiſh; but the beſt are thoſe that are red and yellow. The females are moſt in eſteem, and are known by having a ſmaller head, and deeper body than the male. They are in high ſeaſon the latter end of June; and their freſhneſs may be known by the rules already given for that purpoſe, in the introduction to this ſection.

Tench.

IN order to eat this fiſh in perfection, they ſhould be dreſſed alive; but if they are dead examine the gills, which ſhould be red and hard to open, the eyes bright and the body firm and ſtiff, if freſh. Theſe are in general covered with a kind of ſlimy matter, which, if clear and bright, is a proof of their being good. This ſlimy matter may be eaſily removed, by rubbing them with a little ſalt.

Smelts.

WHEN theſe are freſh, they are of a fine ſilver hue, very firm, and have a particular ſtrong ſcent, greatly reſembling that of a cucumber when pared.

Flounders.

THIS is both a ſalt and freſh water fiſh, and ſhould be dreſſed as ſoon as poſſible after being dead. When freſh and fine, they are ſtiff, their eyes bright and full, and their bodies thick.

Sturgeon.

THE fleſh of a good ſturgeon is very white, with a few blue veins, the grain even, the ſkin tender, good coloured, and ſoft. All the veins and griſtles ſhould be blue; for when theſe are brown or yellow, the ſkin harſh, tough, and dry, the fiſh is bad. It has a pleaſant ſmell when good, but a very diſagreeable one when bad. It ſhould alſo cut firm without crumbling. The females are as full of roe as our carp, which is taken out and ſpread upon a table, beat flat, and ſprinkled with ſalt; it is then dried in the air and ſun, and afterwards in ovens. It ſhould be of a reddiſh brown colour, and very

very dry. This is called caviere, and is eaten with oil and vinegar.

Eels.

THE beſt, and moſt greatly eſteemed, is the Thames ſilver eel, and the worſt are thoſe brought by the Dutch, and ſold at Billingſgate-market. They ſhould be dreſſed alive, and, except the time of the very hot months in the ſummer, are in ſeaſon all the year.

Lobſters.

IF a lobſter is freſh, the tail will be ſtiff, and pull up with a ſpring; but if it is ſtale, the tail will be flabby, and have no ſpring in it. This rule, however, concerns lobſters that are boiled; but it is much better to buy them alive, and boil them yourſelf, taking care that they are not ſpent by too long keeping. If they have not been long taken, the claws will have a quick and ſtrong motion upon ſqueezing the eyes, and the heavieſt are eſteemed the beſt. The cock-lobſter is known by the narrow back part of his tail. The two uppermoſt fins within his tail, are ſtiff and hard; but thoſe of the hen are ſoft, and the tail broader. The male, though generally ſmaller than the female, has the higher flavour, the fleſh is firmer, and the body of a redder colour, when boiled.

Oyſters.

AMONG the various kinds of this fiſh, thoſe called the native Milton are exceeding fine, and by far the fatteſt and whiteſt. But thoſe moſt eſteemed are, the Colcheſter, Pyfleet, and Milford oyſters. When they are alive, and in full vigour, they will cloſe faſt upon the knife on opening, and let go as ſoon as they are wounded in the body.

Prawns and Shrimps.

THESE fiſh give an excellent ſcent when in perfection, which may be known by their firmneſs, and the tails turning ſtiffly inwards. When freſh, their colour is very bright; but when ſtale, their tails grow limber, the brightneſs of their colour goes off, and they become pale and clammy.

Butter.

Butter.

THE greateſt care is neceſſary in buying this article to avoid being deceived. You muſt not truſt to the taſte the ſellers give you, as they will frequently give you a taſte of one lump and ſell you another. On chooſing ſalt butter, truſt rather to your ſmell than taſte, by putting a knife into it, and applying it to your noſe. If the butter is in a caſk, have it unhooped, and thruſt in your knife, between the ſtaves into the middle of it; for by the artful mode of package, and the ingenuity of thoſe who ſend it from the country, the butter on the top of the caſk is often much better than the middle.

Cheeſe.

BEFORE you purchaſe this article, take particular notice of the coat, or rind. If the cheeſe is old, with a rough and ragged coat, or dry at top, you may expect to find little worms or mites in it. If it is moiſt, ſpungy, or full of holes, there will be reaſon to ſuſpect it is maggotty. Whenever you perceive any periſhed places on the outſide, be ſure to probe the bottom of them; for, though the hole in the coat may be but ſmall, the periſhed part within may be conſiderable.

Eggs.

TO judge properly of an egg, put the greater end to your tongue, and if it feels warm, it is new; but if cold, it is ſtale; and according to the degree of heat or cold there is in the egg, you will judge of its ſtaleneſs or newneſs. Another method is this; hold it up againſt the ſun or a candle, and if the yolk appears round, and the white clear and fair, it is a mark of its goodneſs; but if the yolk is broken, and the white cloudy or muddy, the egg is a bad one. Some people, in order to try the goodneſs of an egg, put it into a pan of cold water; in this caſe, the freſher the egg is, the ſooner it will ſink to the bottom; if it is addled or rotten, it will ſwim on the ſurface of the water.

The beſt method of preſerving eggs, is to keep them in meal or bran; though ſome place them in wood aſhes,

with their ſmall ends downwards. When neceſſity obliges you to keep them for any length of time, the beſt way will be to bury them in ſalt, which will preſerve them in almoſt any climate; but the ſooner an egg is uſed, the better.

CHAP. XXXII.

THE ART OF CARVING.

NOTHING can be more diſagreeable to a perſon who is placed at the head of a table, and whoſe buſineſs it is to pay the neceſſary honours to gueſts invited, than to be defective in not being properly able to carve the different articles provided. From the want of knowledge in this particular, it muſt naturally become no leſs painful to the perſon who undertakes the taſk, than uncomfortable to thoſe who are waiting for the compliment of being ſerved. Abilities and dexterity in this art are ſtriking qualifications in the eyes of every company, and are material inſtruments of forming the neceſſary and polite graces of the table.

The inſtructions here laid down by words, are materially enlivened by the repreſentations of the reſpective articles deſcribed, ſo that the young and inexperienced may, by proper attention to the deſcription, and reference to the plates, ſoon make themſelves proficients in this uſeful and polite art.

We ſhall commence the ſubject with deſcribing the method of carving

A Roaſt Fowl.—See Plate I.

IN this plate the fowl is placed in the center, and is repreſented as lying on its ſide, with one of the legs, wings, and neck-bone, taken off. Whether the fowl is roaſted or boiled, it muſt be cut up in the ſame manner. A roaſted fowl is ſent to table nearly in the ſame manner as a pheaſant, excepting that the pheaſant has the head tucked under one of the wings, whereas the fowl has the head

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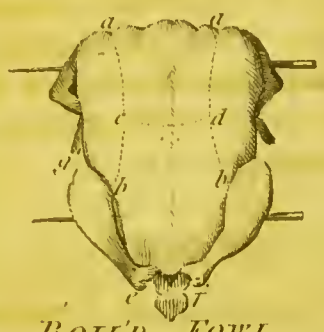
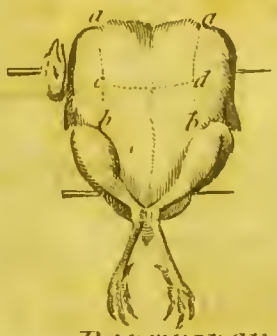


BOILED FOWL



PARTRIDGE

Neck Bone.

ROAST FOWL

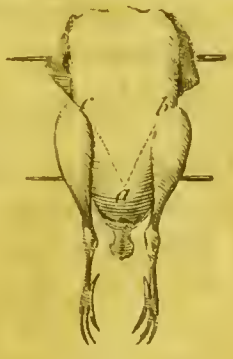
Wing

Leg

PIGEON

No. 1.

PIGEON



No. 2.

Rules for Carving. Plate I.

head cut off before it is dreſſed. In a boiled fowl (which is repreſented in the ſame plate) the legs are bent inwards, and tucked into the belly; but, previous to its being ſent to table, the ſkewers are withdrawn. The moſt convenient method of cutting up a fowl is to lay it on your plate, and, as you ſeparate the joints, in the line *a*, *b*, *d*, put them into the diſh.

The legs, wings, and merry-thought being removed, the next thing is to cut off the neck-bones. This is done by putting in a knife at *g*, and paſſing it under the long broad part of the bone in the line *g b*, then lifting it up, and breaking off the end of the ſhorter part of the bone, which cleaves to the breaſt bone. All the parts being thus ſeparated from the carcaſe, divide the breaſt from the back, by cutting through the tender ribs on each ſide, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and laying the edge of your knife in the line *b*, *c*, *c*, and preſſing it down, lift up the tail or lower part of the back, and it will readily divide with the help of your knife in the line *b*, *e*, *c*. In the next place, lay the lower part of the back upwards in your plate, with the rump from you, and cut off the ſide-bones, (or ſideſmen, as they are generally called) by forcing the knife through the rump-bone, in the line *e*, *f*, when your fowl will be completely cut up.

Boiled Fowl.—See Plate I.

WE have before obſerved, that a boiled fowl is cut up in the ſame manner as one roaſted. In the repreſentation of this the fowl is complete, whereas in that part of the other it is in part diſſected. Thoſe parts, which are generally conſidered as the moſt prime are, the wings, breaſt, and merry-thought, and next to theſe, the neck-bones, and ſideſmen. The legs of boiled fowls are more tender than thoſe that are roaſted; but every part of a chicken is good and juicy. As the thigh bones of a chicken are very tender, and eaſily broken with the teeth, the griſtles and marrow render them very delicate. In the boiled fowl the leg ſhould be ſeparated from the

drum-ſtick, at the joint, which is eaſily done, if the knife is introduced in the hollow, and the thigh-bone turned back from the leg-bone.

Partridge.—See Plate I.

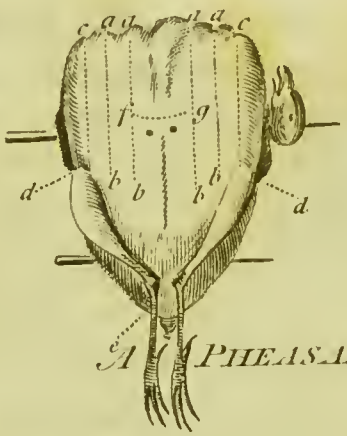
THE partridge is here repreſented as juſt taken from the ſpit; but before it is ſerved up, the ſkewers muſt be withdrawn. It is cut up in the ſame manner as a fowl. The wings muſt be taken off in the lines *a*, *b*, and the merry-thought in the line *c*, *d*. The prime parts of a partridge are, the wings, breaſt, and merry-thought. The wing is conſidered as the beſt, and the tip of it reckoned the moſt delicate morſel of the whole.

Pigeons.—See Plate I.

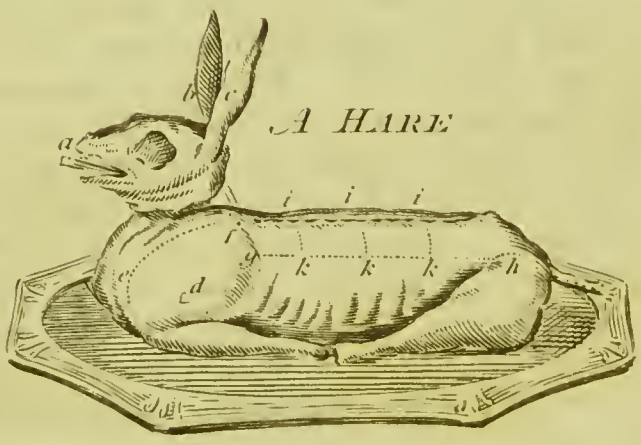
HERE are the repreſentations of two, the one with the back uppermoſt, and the other with the breaſt.—That with the back uppermoſt is marked No. 1. and that with the breaſt, No. 2. Pigeons are ſometimes cut up in the ſame manner as chickens. But as the lower part, with the thigh, is in general moſt preferred, and as, from its ſmall ſize, half a one is not too much for moſt appetites, they are ſeldom carved now, otherwiſe than by fixing the fork at the point *a*, entering the knife juſt before it, and dividing the pigeon into two, cutting away in the lines *a*, *b*, and *a*, *c*, No. 1, at the ſame time bringing the knife out at the back, in the direction *a*, *b*, and *a*, *c*, No. 2.

A Pheaſant.—See Plate II.

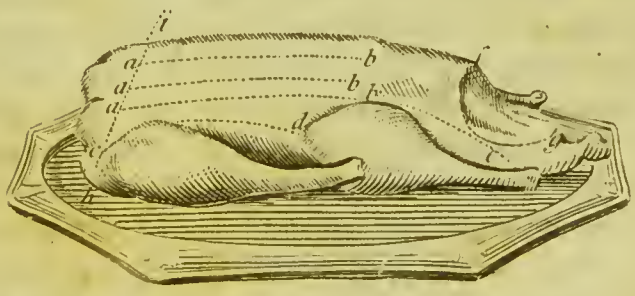
IN the repreſentation here given, the bird appears in a proper ſtate for the ſpit, with the head tucked under one of the wings. When laid in the diſh, the ſkewers drawn, and the bird carried to table, it muſt be carved as follows: fix your fork in that part of the breaſt where the two dots are marked, by which means you will have a full command of the bird, and can turn it as you think proper. Slice down the breaſt in the lines *a*, *b*, and then proceed to take off the leg on one ſide, in the direction *d*, *e*, or in the circular dotted line *b*, *d*. This done, cut off the wing on the ſame ſide, in the line *c*, *d*. When you



A PHEASANT



A HARE



A GOOSE

you have ſeparated the leg and wing on one ſide, do the ſame on the other, and then cut off, or ſeparate from the breaſt-bone, on each ſide of the breaſt, the parts you before ſliced or cut down. Be very attentive in taking off the wing. Cut it in the notch *a*, for if you cut too near the neck, as at *g*, you will find yourſelf interrupted by the neck-bone, from whence the wing muſt be ſeparated. Having done this, cut off the merry-thought in the line *f*, *g*, by paſſing the knife under it towards the neck.—With reſpect to the remaining parts they are to be cut up in the ſame manner as directed for a roaſt fowl. The parts moſt admired in a pheaſant are, firſt, the breaſt, then the wings, and next the merry-thought.

A Gooſe.—See Plate II.

LET the neck-end lie before you, and begin by cutting two or three long ſlices, on each ſide the breaſt, in the lines *a*, *b*, quite to the bone. Cut theſe ſlices from the bone, then take off the leg, turning the gooſe up on one ſide, putting the fork through the ſmall end of the leg bone, and preſſing it cloſe to the body, which when the knife has entered at *d*, will eaſily raiſe the joint. Then paſs the knife under the leg in the direction *d*, *e*. If the leg hangs to the carcaſe at the joint *e*, turn it back with the fork, and, if the gooſe is young, it will eaſily ſeparate. Having removed the leg, proceed to take off the wing, by paſſing the fork through the ſmall end of the pinion, preſſing it cloſe to the body, and entering the knife at the notch *c*, and paſſing it under the wing in the direction *c*, *d*. This is a very nice thing to hit, and can only be acquired by practice. When you have taken off the leg and wing on one ſide, do the ſame on the other. Then cut off the apron in the line *f*, *e*, *g*, having done which take off the merry-thought in the line *i*, *h*. All the other parts are to be taken off in the ſame manner as directed for the fowl. A gooſe is ſeldom quite diſſected, unleſs the company is very large, in which caſe the above method muſt be purſued.

The parts of a gooſe moſt eſteemed are, the ſlices from the breaſt; the fleſhy part of the wing, which may be divided

divided from the pinion; the thigh-bone (or drumſtick as it is called) the pinion, and the ſide-bones. If ſage and onion are put into the body of the gooſe (which is by moſt approved of) when you have cut off the limbs, draw it out with a ſpoon at the place from whence the apron is taken, and mix it with the gravy, which ſhould firſt be poured boiling hot into the body of the gooſe.—Some people are particularly fond of the rump, which after being nicked with a knife, is peppered and ſalted, and then broiled till it is of a nice light brown; and this is diſtinguiſhed by the epithet *a devil*. The ſame is likewiſe done by the rump of a turkey.

A Hare.—See Plate II.

THERE are two ways of cutting up a hare, but the beſt and readieſt way is, to put the point of the knife under the ſhoulder at *g*, and cut through all the way down to the rump, on one ſide of the back-bone, in the line *g*, *h*. When you have done this, cut it in the ſame manner on the other ſide, at an equal diſtance from the back-bone, by which means the body will be nearly divided into three. You may now cut the back through the ſpine or back-bone, into ſeveral ſmall pieces, more or leſs, in the lines *i*, *k*. The back is by far the tendereſt part, fulleſt of gravy, and eſteemed the moſt delicate. When you help a perſon to a part of the back, you muſt give with it a ſpoonful of pudding, with which the belly is ſtuffed, below the letters *k*, and which may now be eaſily got at. Having ſeparated the legs from the back-bone, they are eaſily cut from the belly. The fleſh of the leg is next in eſtimation to the back; but the meat is cloſer, firmer, and leſs juicy. The ſhoulders muſt be cut off in the circular dotted line *e*, *f*, *g*. In a large hare a whole leg is too much to be given to any perſon at one time, it ſhould therefore be divided. The beſt part of the leg is the fleſhy part of the thigh at *h*, which ſhould be cut off. Some people are fond of the head, brains, and bloody part of the neck. But before you begin to diſſect the head, cut off the ears at the roots, as many people are fond of them when they are roaſted criſp.

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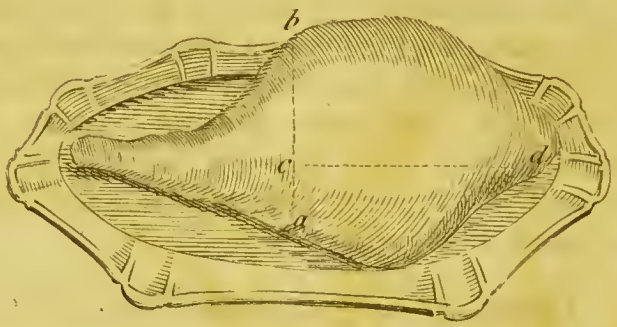
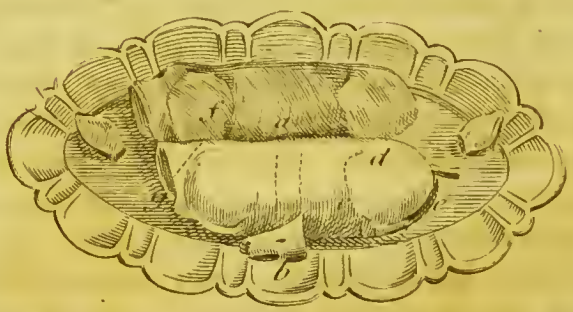
A QUARTER of LAMB.



A HAUNCH of VENISON.



A PIG.

Rules for Carving. Plate III.

The head muſt then be divided in this manner: put it on a clean pewter-plate, ſo as to have it under hand, and turning the noſe towards you, hold it ſteady with your fork, ſo that it may not ſlip from under the knife. You muſt then put the point of the knife into the ſkull between the ears, and by forcing it down, as ſoon as it has made its way, the head may be eaſily divided into two, by forcing the knife, with ſome degree of ſtrength, quite down through the noſe to *a*.

The method of cutting up a hare as here laid down, can only be effected when the hare is young. If it is an old one, the beſt method is, to put your knife pretty cloſe to the back-bone, and cut off the leg; but, as the hip-bone will be in your way, turn the back of the hare towards you, and endeavour to hit the joint between the hip and the thigh-bone. When you have ſeparated one, cut off the other; and then cut a long narrow ſlice or two on each ſide of the back-bone, in the direction *g*, *h*. Then divide the back-bone into two, three, or more parts, paſſing your knife between the ſeveral joints of the back, all which, by a little attention and patience, may be readily effected.

Haunch of Veniſon.—See Plate III.

FIRST cut it acroſs down to the bone, in the line *b*, *c*, *a*, then turn the diſh with the end *d* towards you, put in the point of the knife at *c*, and cut it down as deep as you can in the direction *c*, *d*, ſo that the two ſtrokes will then form the reſemblance of the letter T. Having cut it thus, you may cut as many ſlices as are neceſſary, according to the number of the company, cutting them either on the right or left. As the fat lies deeper on the left between *d* and *a*, thoſe who are fond of fat (as is the caſe with moſt admirers of veniſon) the beſt flavoured and fatteſt ſlices will be found on the left of the line *e*, *d*, ſuppoſing the end *d* turned towards you. In cutting the ſlices, remember that they muſt not be either too thick or too thin. With each ſlice of lean add a proper proportion of fat, and put a ſufficient quantity of gravy into each plate. Currant jelly ſhould always be

on

on the table for thoſe who chooſe it. Indeed, this is generally uſed by moſt.

A Fore-quarter of Lamb.—See Plate III.

THIS joint is always roaſted, and when it comes to table, before you can help any one, you muſt ſeparate the ſhoulder from the breaſt and ribs (or what is by ſome called the coaſt) by paſſing the knife under, in the direction *c*, *g*, *d*, *e*. The ſhoulder being then taken off, the juice of a lemon, or Seville orange, ſhould be ſqueezed upon the part it was taken from, a little ſalt added, and the ſhoulder replaced. The griſtly part muſt then be ſeparated from the ribs in the line *f*, *g*, and then all the preparatory buſineſs to ſerving will be done. The ribs are generally moſt eſteemed, and one, two or more, may be eaſily ſeparated from the reſt, in the line *a*, *b*; but, to thoſe who prefer the griſtly part, a piece or two may be cut off in the lines *h*, *i*, &c. If you ſhould have a fore-quarter of graſs-lamb that runs large, the ſhoulder when cut off, muſt be put into another diſh, and carved in the ſame manner as a ſhoulder of mutton.—See Plate IV.

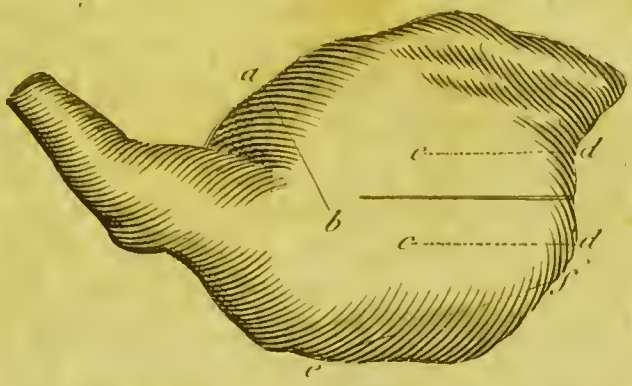
A Pig.—See Plate III.

A PIG is ſeldom ſent whole to table, but is uſually cut up by the cook, who takes off the head, ſplits the body down the back, and garniſhes the diſh with the chops and ears.

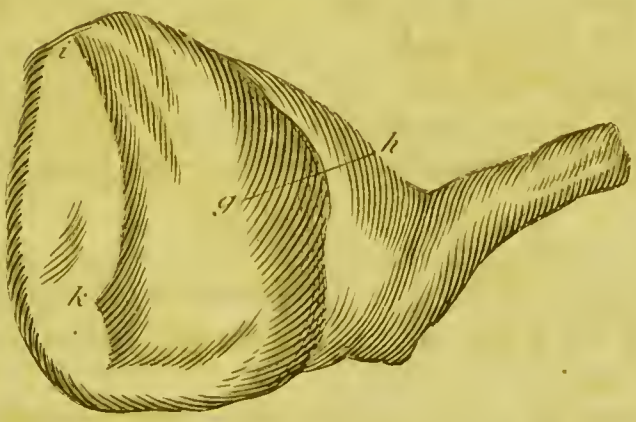
Before you help any one at table, firſt ſeparate the ſhoulders from the carcaſe, and then the legs, according to the direction given by the dotted line *c*, *d*, *e*. The moſt delicate part of a pig is that about the neck, which may be cut off in the line *f*, *g*. The next beſt parts are the ribs, which may be divided in the line *a*, *b*, &c. and the others are pieces cut from the legs and ſhoulders.—Indeed, the bones of a pig are little elſe than griſtle, ſo that it may be cut in any part without the leaſt difficulty. It produces ſuch a variety of delicate bits, that the fancies of moſt may be readily gratified.

Shoulder of Mutton.—Plate IV.

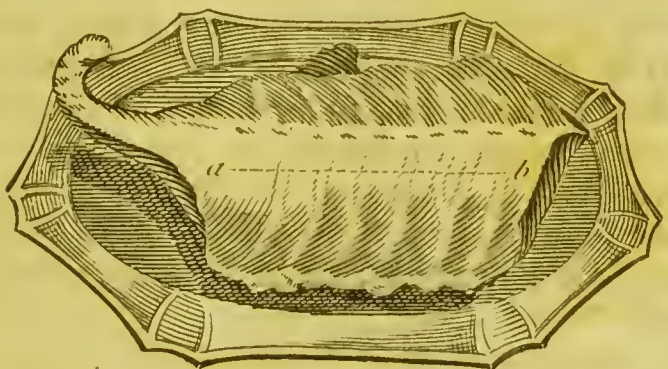
THIS is a very fine joint, and by many preferred to the leg, it being very full of gravy, if properly roaſted, and



A SHOULDER of MUTTON .N°1.



A SHOULDER of MUTTON N°2.



A SADDLE of MUTTON.

and producing many nice bits. The figure No. 1. repreſents it as laid in the diſh with the back uppermoſt. When it is firſt cut, it ſhould be in the hollow part of it, in the direction *a*, *b*, and the knife ſhould be paſſed deep to the bone. The gravy will then run faſt into the diſh, the part will immediately open, and many fine ſlices will be readily cut from it. The prime part of the fat lies on the outer-edge, and is to be cut out in thin ſlices in the direction *e*, *f*. If many are at table, and the hollow part cut in the line *a*, *b*, is eaten, ſome very good and delicate ſlices may be cut out on each ſide the ridge of the blade-bone, in the directions *c*, *d*. The line between theſe two dotted lines, is that in the direction of which the edge, or ridge of the blade-bone lies, and cannot be cut acroſs.

No. 2. repreſents the under-ſide, where there are two parts very full of gravy, and ſuch as many prefer to the upper-ſide. One is a deep cut, in the direction *g*, *h*, accompanied with fat, and the other all lean, in a line from *i* to *k*. The parts above the ſhank are coarſe and dry; but yet ſome prefer theſe to the rich and more juicy parts.

A Saddle of Mutton.—Plate IV.

THIS is by ſome called a chine of mutton, and conſiſts of the two loins together, the back-bone running down the middle to the tail. When you carve it you muſt cut a long ſlice in either of the fleſhy parts, on the ſide of the back-bone, in the directions *a*, *b*. There is ſeldom any great length of tail left on, but if it is ſent up with the tail, many will be fond of it, and it may be eaſily divided into ſeveral pieces, by cutting between the joints of the tail, which are about an inch apart.

A Cod's Head.—Plate V.

FISH in general requires very little carving, the fleſhy parts being thoſe principally eſteemed. A cod's head and ſhoulders, when in ſeaſon, and properly boiled, is a very genteel and handſome diſh. When cut, it ſhould be done with a ſpoon fiſh-trowel, and the parts about the back-bone on the ſhoulders are the moſt firm

and beſt. Take off a piece quite down to the bone, in the direction *a*, *b*, *c*, *d*, putting in the ſpoon at *a*, *c*, and with each ſlice of fiſh give a piece of the round, which lies underneath the back-bone and lines it, the meat of which is thin and a little darker coloured than the body of the fiſh itſelf, this may be got by paſſing a knife or ſpoon underneath, in the direction *d*, *f*. About the head are many delicate parts, ſome fine kernels, and a great deal of the jelly kind. The jelly part lies about the jaw bones, and the firm parts within the head. Some are fond of the palate, and others the tongue, which likewiſe may be got, by putting a ſpoon into the mouth, in the direction of the line *e*.

A Piece of boiled Salmon.—Plate V.

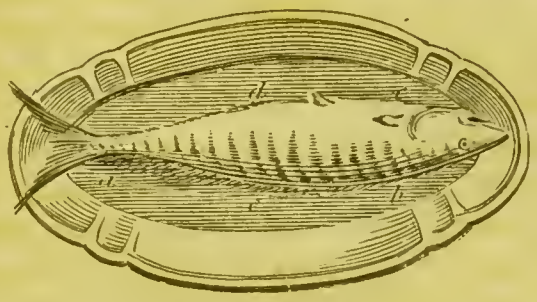
THE fatteſt and richeſt part of ſalmon is the belly; it is therefore cuſtomary to give to thoſe who like both a thin ſlice of each; the one cut out of the belly in the direction *c*, *d*, the other out of the back in the line *a*, *b*. Moſt people who are fond of ſalmon generally like the ſkin, ſo that the ſlices muſt be cut thin with the ſkin on.

A Mackarel.—Plate V.

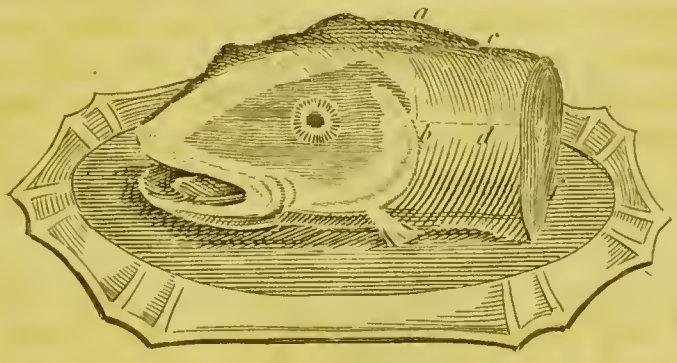
SLIT the fiſh all along the back in the line *a*, *e*, *b*, and take off the whole ſide, as far as the line *b*, *c*, not too near the head, as the meat above the gills is generally black and ill flavoured. The roe of a male fiſh is ſoft, but that of the female is hard, and full of ſmall eggs.

A Half Calf's Head.

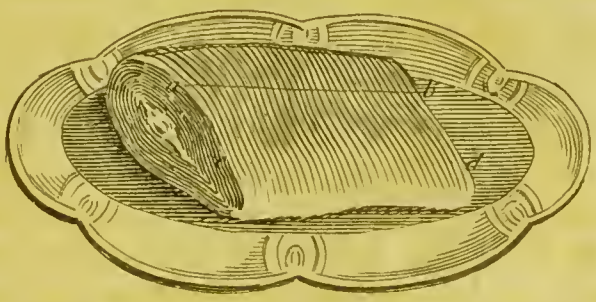
IN carving this begin by cutting the fleſh quite along the cheek-bone, in the direction *c*, *b*, from whence ſeveral handſome ſlices may be taken. In the fleſhy part, at the end of the jaw-bone, lies part of the throat-ſweetbread, which may be cut into, in the line *c*, *d*, and which is eſteemed the beſt part in the head. Many like the eye, which is to be cut from its ſocket *a*, by forcing the point of the knife down to the bottom of one edge of the ſocket, and cutting quite round, keeping the point of the knife



A MACKAREL

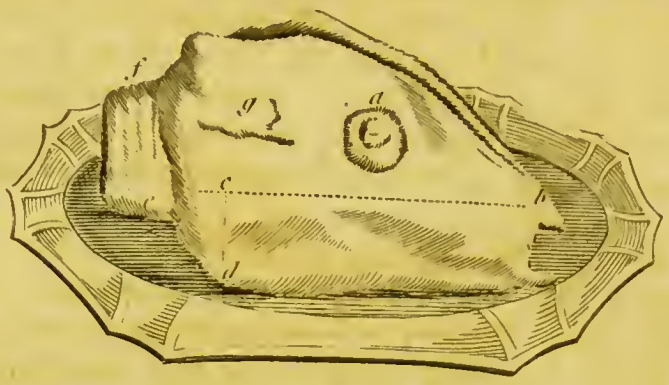


A COD'S HEAD

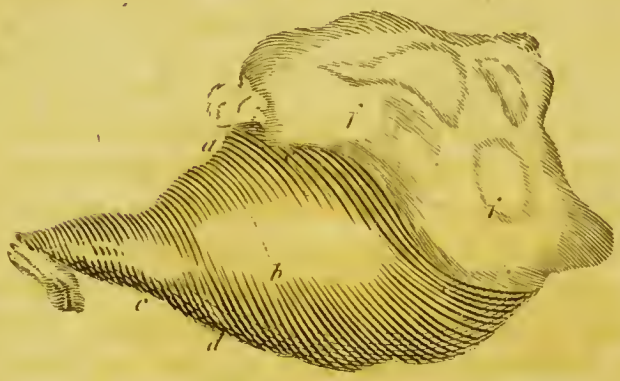


A PIECE of BOILED SALMON.

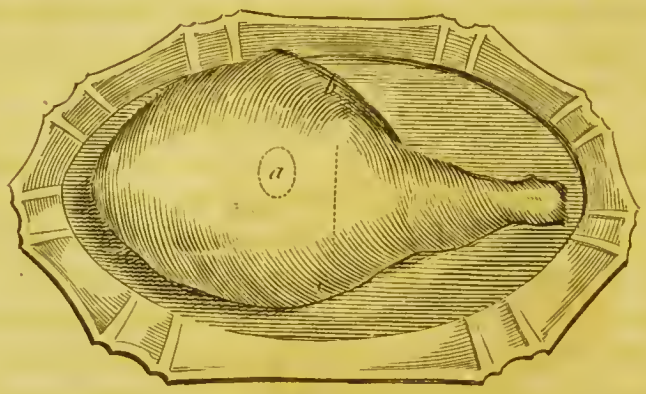
Rules for Carving. Plate V.



HALF a CALF'S HEAD



A LEG of MUTTON



A HAM

knife ſlanting towards the middle, ſo as to ſeparate the meat from the bone. The palate is alſo reckoned by ſome very delicate: it lies on the under ſide of the roof of the mouth; is a wrinkled, white, thick ſkin, and may be eaſily ſeparated from the bone by a knife, by raiſing the head with your left hand. There is alſo ſome nice tender bits on the under ſide, covering the under jaw, and ſome delicate griſtly fat to be pared off about the ear, *g*. In the upper-jaw is the large tooth behind, which having ſeveral cells, and being full of jelly, is called the ſweet-tooth; but its delicacy is more in the name than any thing elſe. When you ſerve any perſon with a ſlice of the head, you muſt enquire whether they chuſe to have any of the tongue and brains, which are generally ſerved up in a ſeparate diſh. A ſlice from the thick part of the tongue, near the root, is the beſt.

Leg of Mutton.—Plate VI.

A LEG of weather-mutton, which is by far the beſt flavoured, may be readily known by the kernel, or little round lump of fat, juſt above the letters *a*, *e*. This joint, whether boiled or roaſted, is carved in the ſame manner. The perſon who does this buſineſs ſhould turn the joint towards him as it here lies, the ſhank to the left hand; then holding it ſteady with his fork, he ſhould cut it deep on the fleſhy part, in the hollow of the thigh, quite to the bone, in the direction *a*, *b*. Then will he cut it right through the kernel of fat called the *pope's eye*, of which many are particularly fond. The moſt juicy parts of the leg are in the thick part of it, from the line *a*, *b*, upwards, towards *e*; but many prefer the drier part, about the ſhank or knuckle, which ſome call the veniſon part from its eating ſo ſhort; but this is certainly the coarſeſt part of the joint. The fat lies chiefly on the ridges *e*, *e*, and is to be cut in the direction *e*, *f*. In order to cut out what is by ſome called the cramp-bone, and by others the gentleman's bone, you muſt take hold of the ſhank-bone with your left hand, and cutting down to the thigh-bone at the point *d*, then paſſing the knife under the cramp-bone, in the direction *d*, *c*, it may eaſily be cut out.

A Ham.—Plate VI.

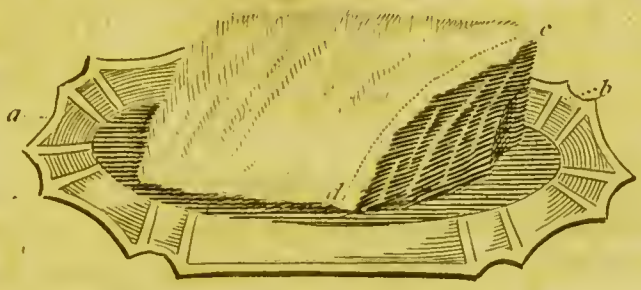
A HAM is cut two ways, either acroſs in the line *b*, *c*, or in the circular line in the middle, taking out a ſmall piece as at *a*, and cutting thin ſlices in a circular direction, thus enlarging it by degrees. This laſt method is, to preſerve the gravy and keep it moiſt, which is thus prevented from running out.

Piece of Sirloin of Beef.—Plate VII.

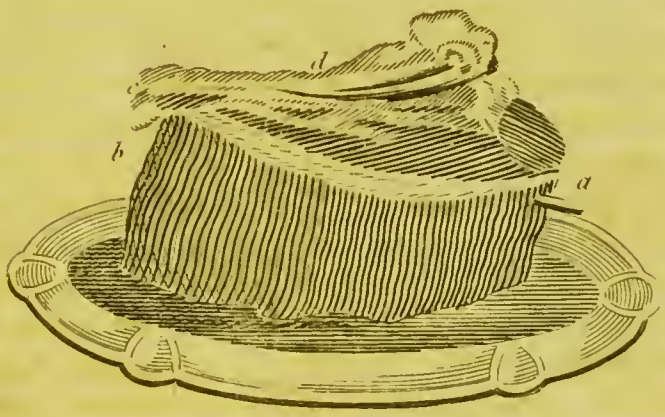
AS a whole ſirloin is too large for families in general, ſo we have here only repreſented a part, either of which muſt be carved in the ſame manner. It is drawn as ſtanding up in the diſh, in order to ſhew the inſide, or upper-part; but when ſent to table, it is always laid down, ſo that the part deſcribed by the letter *c*, lies cloſe on the diſh. The part *c*, *d*, then lies uppermoſt, and the line *a*, *b*, underneath. The meat on the upper-ſide of the ribs is firmer, and of a cloſer texture, than the fleſhy part underneath, which is by far the moſt tender, and of courſe preferred by many. To thoſe who like the upper-ſide, the outſide ſlice ſhould be firſt cut off, quite down to the bone, in the direction *c*, *d*. Some people, however, inſtead of beginning to carve at either end, cut it in the middle of the moſt fleſhy part. For thoſe who prefer the inſide, ſeveral ſlices may be cut in the direction of the line *a b*, preſſing the knife down to the bone.—But wherever the ſlices are cut they muſt be of a moderate ſubſtance, neither too thick nor too thin.

Edge-bone of Beef.—Plate VII.

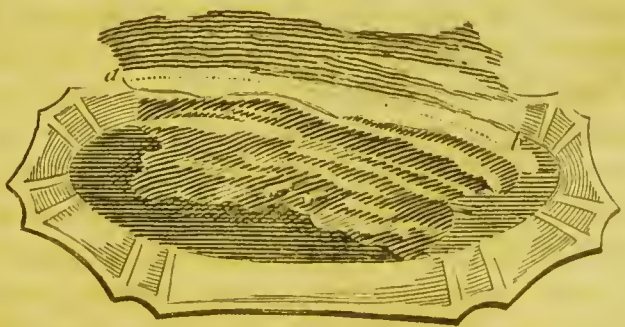
THE outſide of this joint is generally injured in its flavour from the water in which it is boiled; a thick ſlice muſt therefore be cut off, the whole length of the joint, beginning at *a*, and cutting it all the way even and through the whole ſurface, from *a* to *b*. The ſoft fat, which reſembles marrow, lies on the back below the letter *d*, and the firm fat muſt be cut in thin horizontal ſlices at the point *c*; but as ſome people like the ſoft, and ſome the firm fat, it is neceſſary to ask the company which they prefer. The upper part, as it is generally placed



PART of a SIR-LOIN of BEEF



An EDGE BONE of BEEF



A BRISKET of BEEF.

placed in the diſh, is the handſomeſt, fulleſt of gravy, moſt tender, and enriched with fat; but there are ſome who prefer a ſlice from the under ſide, though it is lean and dry. The skewer that keeps the meat properly together when boiling is here ſhewn at *a*. This ſhould be drawn out before it is ſerved up; or, if it is neceſſary to leave the skewer in, it ſhould be a ſilver one.

Briſket of Beef.

THIS is a part always boiled, and muſt be cut in the direction *a*, *b*, quite down to the bone, after having cut off the outſide, or firſt ſlice, which muſt be cut pretty thick. The fat cut with this ſlice is a firm, griſtly fat, but a ſofter fat is found underneath for thoſe who prefer it.

Breaſt of Veal.

A BREAST of veal muſt be cut acroſs quite through, dividing the griſtles from the rib-bones: this is called, cutting the brisket from the ribs. The brisket may be cut into pieces as wanted; for ſome prefer this part to the ribs. There requires no great direction how to ſeparate the ribs, ſince nothing more is required than to put the knife in at the top between any two, and continue downwards till they are ſeparated. Remember to give a piece of the ſweet-bread to every one you help, as that is reckoned particularly delicate.

Fillet of Veal.

THIS part of the calf is the ſame as that called the buttock in the ox. Many people think the outſide ſlice of a fillet of veal a delicacy, becauſe it is moſt ſavory; but as ſome think otherwiſe, the queſtion ſhould be aſked before any one is helped. If no one chooſes the firſt ſlice, lay it in the diſh, and the ſecond cut will be exceeding white and delicate; but take care to cut it even, and cloſe to the bone. A fillet of veal is always ſtuffed, under the ſkirt or flap, with a pudding, or forcemeat. This you muſt cut deep into, in a line with the ſurface of the fillet, and take out a thin ſlice. This, and a thin ſlice of fat cut from the ſkirt, muſt be given to each perſon at table.

Spareribs

Spareribs of Pork.

THIS is carved by cutting out ſlices in the thick part at the bottom of the bones. When the fleſhy part is all cut away, the bones, which are eſteemed very ſweet picking, may be eaſily ſeparated. Few people admire the gravy of pork, it being too ſtrong for moſt ſtomachs.

Rabbits.

TO *unlace* a rabbit, the back muſt be turned downward, and the apron divided from the belly. This done, ſlip your knife between the kidnies, looſening the fleſh on each ſide. Then turn the belly, cut the back croſsways between the wings, and draw your knife down both ſides of the back-bone, dividing the ſides and legs from the back. Obſerve not to pull the leg too violently from the bone, when you open the ſide; but with great exactneſs lay open the ſides from ſcut to ſhoulder, and then put the legs together.

Woodcocks.

TO *thigh* a woodcock, you muſt raiſe the legs and wings in the ſame manner as you do a fowl, only open the head for the brains. In like manner you *thigh* curlews, plovers, or ſnipes, uſing no other ſauce than ſalt.

Mallards or Ducks.

TO *unbrace* a mallard or duck, firſt raiſe the pinions and legs, but do not cut them off. Then raiſe the merrythought from the breaſt, and lace it down both ſides with your knife.

Buttock of Beef.

THIS part is always boiled, and requires little directions as to the carving of it. A thick ſlice ſhould be firſt taken off all round it. When you come to the juicy and prime part of it, you muſt be careful to cut it even, that it may have a graceful figure, ſhould it be brought to table cold the next day.

THE HOUSEKEEPER's CALENDAR;

OR A

LIST of the various ſeaſonable ARTICLES for the different Months in the YEAR.

JANUARY.

MEAT.

BEEF	Houſe-Lamb	Veal	Pork
Mutton			

POULTRY, &c.

Pheaſant } *Game*	Rabbits	Turkeys	Fowls
Partridge }	Woodcocks	Capons	Chickens
Hares	Snipes	Pullets	Tame Pigeons

FISH.

Carp	Craw-fiſh	Turbot	Whitings
Tench	Cod	Thornback	Lobſters
Perch	Soles	Skate	Crabs
Lampreys	Flounders	Sturgeon	Prawns
Eels	Plaice	Smelts	Oyſters

VEGETABLES, &c.

Cabbage	Radiſh	Beets	Savoury
Savoys	Turnips	Parſley	Pot-Marjoram
Coleworts	Tarragon	Sorrel	Hyſſop
Sprouts	Sage	Chervil	Salſifie
Brocoli, purple and white	Parſnips	Celery	*to be had, though not in Seaſon*
	Carrots	Endive	
Spinach	Turnips	Mint	Jeruſalem Artichokes
Lettuces	Potatoes	Cucumbers in hot houſes	
Creſſes	Scorzonera		Aſparagus
Muſtard	Skirrets	Thyme	Muſhrooms
Rape	Cardoons		

FRUIT.

Apples	Nuts	Services	Grapes
Pears	Almonds	Medlars	

FEBRUARY.

MEAT.

Beef	Mutton	Veal	Pork
Houſe-Lamb			

POULTRY, &c.

Turkeys	Fowls	Pheaſants	Snipes
Capons	Chickens	Partridges	Hares
Pullets	Pigeons	Woodcocks	Tame Rabbits

FISH.

Cod	Turbot	Lobſters	Perch
Soles	Thornback	Crabs	Carp
Sturgeon	Skate	Oyſters	Eels
Flounders	Whitings	Prawns	Lampreys
Plaice	Smelts	Tench	Craw-fiſh

VEGETABLES,

VEGETABLES, &c.

Cabbage	Aſparagus	Celery	Cucumbers
Savoys	Kidney Beans	Chard Beets	Onions
Coleworts	Carrots	Lettuces	Leeks
Sprouts	Turnips	Creſſes	Shalots
Brocoli, purple	Parſnips	Burnet	Garlick
and white	Potatoes	Tanſey	Rocombole
Muſtard	Cardoons	Thyme	Salſifie
Rape	Beets	Savory	Skirret
Radiſh	Parſley	Marjoram	Scorzonera
Turnips	Chervil	*Alſo may be had*	Jeruſalem Arti-
Tarragon	Endive		chokes
Mint	Sorrel	Forced Radiſhes	

FRUIT.

Pears	Apples	Grapes

MARCH.

MEAT.

Beef	Mutton	Veal	Houſe-Lamb
Pork			

POULTRY, &c.

Turkeys	Capons	Chickens	Pigeons
Pullets	Fowls	Ducklings	Tame Rabbits

FISH.

Carp	Skate	Flounders	Crabs
Tench	Eels	Lobſters	Craw-fiſh
Turbot	Mullets	Soles	Prawns
Thornback	Plaice	Whitings	

VEGETABLES, &c.

Carrots	Beets	Mint	Lettuces
Turnips	Parſley	Burnet	Chives
Parſnips	Fennel	Thyme	Creſſes
Jeruſalem Arti-	Celery	Winter-Savoury	Muſtard
chokes	Endive	Coleworts	Pot-Marjoram
Onions	Tanſey	Borecole	Hyſſop
Garlick	Rape	Cabbages	Fennel
Shalots	Radiſhes	Savoys	Cucumbers
Brocoli	Turnips	Spinage	Kidney-Beans
Cardoons	Tarragon	Muſhrooms	

FRUIT.

Pears	Apples	Forced Strawberries

APRIL.

MEAT.

Beef	Mutton	Veal	Lamb

POULTRY, &c.

Pullets	Chickens	Pigeons	Leverets
Fowls	Ducklings	Rabbits	

FISH.

FISH.

Carp	Trout	Turbot	Mullets	Crabs
Chub	Craw-fish	Soles	Smelts	Lobsters
Tench	Salmon	Skate	Herrings	Prawns

VEGETABLES, &c.

Coleworts	Fennel	Celery	Tarragon	Thyme
Sprouts	Parsley	Endive	Radishes	All Sorts of
Brocoli	Chervil	Sorrel	Lettuces	Pot Herbs
Spinage	Young Onions	Burnet	Small Sallad	

FRUIT.

Apples	Pears	Forced Cherries and	Apricots for Tarts

MAY.

MEAT.

Beef	Mutton	Veal	Lamb

POULTRY, &c.

Pullets	Chickens	Ducklings	Rabbits	Leverets
Fowls	Green Geese	Turkey Poults		

FISH.

Carp	Trout	Soles	Smelts	Crabs
Tench	Chub	Turbot	Lobsters	Prawns
Eels	Salmon	Herrings	Craw-fish	

VEGETABLES, &c.

Early Potatoes	Artichokes	Fennel	Herbs	Beans
Carrots	Spinage	Lettuces	Thyme	Kidney Beans
Turnips	Parsley	Cresses	Savoury	Asparagus
Radishes	Sorrel	Mustard	All other sweet	Tragopogon
Early Cabbages	Barley Mint	All Sorts of Sallad	Herbs Pease	Cucumbers, &c.
Cauliflowers	Purslane			

FRUIT.

Pears	Strawberries	Melons	Currants for	And Gooseberries
Apples	Cherries	Green Apricots	Tarts	

JUNE.

MEAT.

Beef	Mutton	Veal	Lamb	Buck Venison

POULTRY, &c.

Fowls	Chickens	Ducklings	Plovers	Leverets
Pullets	Green Geese	Turkey Poults	Wheat-Ears	Rabbits

FISH.

Trout	Pike	Soles	Mackarel	Lobsters
Carp	Eels	Turbot	Herrings	Craw-fish
Tench	Salmon	Mullets	Smelts	Prawns

VEGETABLES, &c.

Carrots	Onions	Artichokes,	Purslane	Thyme
Turnips	Beans	Cucumbers	Rape	All Sorts of
Potatoes	Pease	Lettuce	Cresses	Pot-Herbs
Parsnips	Asparagus	Spinage	All other small	
Radishes	Kidney Beans	Parsley	Sallading	

FRUIT.

Cherries	Currants	Apples	Nectarines	Melons
Strawberries	Maſculine	Pears	Grapes	Pine Apples
Gooſeberries	Apricots	Some Peaches		

JULY.

MEAT.

Beef	Mutton	Veal	Lamb	Buck Veniſon

POULTRY, &c.

Pullets	Pigeons	Turkey Poults	Partridges	Plovers
Fowls	Green Geeſe	Ducks	Pheaſants	Leverets
Chickens	Ducklings	Young	Wheat Ears	Rabbits

FISH.

Cod	Tench	Plaice	Skate	Carp
Haddocks	Pike	Flounders	Thornback	Prawns
Mullets	Herrings	Eels	Salmon	Craw-fiſh
Mackarel	Soles	Lobſters		

VEGETABLES, &c.

Carrots	Scorzonera	Celery	Creſſes	Thyme
Turnips	Salſifie	Endive	All Sorts of ſmall Herbs	All other Pot Sallad Herbs
Potatoes	Muſhrooms	Finocha		
Radiſhes	Cauliflowers	Chervil		Peaſe
Onions	Cabbages	Sorrel	Mint	Beans
Garlick	Sprouts	Purſlane	Balm	Kidney Beans
Rocombole	Artichokes	Lettuce		

FRUIT.

Pears	Peaches	Apricots	Strawberries	Melons
Apples	Nectarines	Gooſeberries	Raſpberries	Pine Apples
Cherries	Plumbs			

AUGUST.

MEAT.

Beef	Mutton	Veal	Lamb	Buck Veniſon

POULTRY, &c.

Fowls	Green Geeſe	Leverets	Pheaſants	Wheat Ears
Pullets	Turkey Poults	Rabbits	Wild Ducks	Plovers
Chickens	Ducklings	Pigeons		

FISH.

Cod	Skate	Mackarel	Carp	Craw-fiſh
Haddock	Thornback	Herrings	Eels	Prawns
Flounders	Mullets	Pike	Lobſters	Oyſters
Plaice				

VEGETABLES, &c.

Carrots	Shalots	Muſhrooms	Celery	Small Sallad
Turnips	Scorzonera	Artichokes	Endive	Thyme
Potatoes	Salſifie	Cabbage	Finocha	Savoury
Radiſhes	Peaſe	Cauliflowers	Parſley	Marjoram
Onions	Beans	Sprouts	Lettuces	All Sorts of ſweet herbs
Garlic	Kidney Beans	Beets	All Sorts of	

FRUIT.

FRUIT.

Peaches	Cherries	Grapes	Mulberries	Currants
Nectarines	Apples	Figs	Strawberries	Melons
Plumbs	Pears	Filberts	Gooſeberries	Pine Apples

SEPTEMBER.

MEAT.

Beef	Mutton	Lamb	Veal	Pork	Buck Veniſon

POULTRY, &c.

Geeſe	Pigeons	Fowls	Chickens	Pheaſants
Turkies	Larks	Hares	Ducks	Partridges
Teals	Pullets	Rabbits		

FISH.

Cod	Plaice	Soles	Tench	Lobſters
Haddock	Thornbacks	Salmon	Pike	Oyſters
Flounders	Skate	Carp		

VEGETABLES.

Carrots	Garlick	Muſhrooms	Endive	Chervill
Turnips	Scorzonera	Artichokes	Celery	Sorrel,
Potatoes	Salſifie	Cabbage	Parſley	Beets
Shalots	Peaſe	Sprouts	Finocha	Thyme, and
Onions	Beans	Cauliflowers	Lettuces and	all Sorts of
Leeks	Kidney Beans	Cardoons	ſmall Sallad	Soup Herbs

FRUIT.

Peaches	Pears	Filberts	Quinces	Mor. Cherries
Plumbs	Grapes	Hazel Nuts	Lazaroles	Melons
Apples	Walnuts	Medlars	Currants	Pine Apples

OCTOBER.

MEAT.

Beef	Mutton	Lamb	Veal	Pork	Doe Veniſon

POULTRY, &c.

Geeſe	Fowls	Teals	Larks	Pheaſants
Turkies	Chickens	Widgeons	Dotterels	Partridges
Pigeons	Rabbits	Woodcocks	Hares	
Pullets	Wild Ducks	Snipes		

FISH.

Dorees	Smelts	Pike	Perch	Cockles
Holobets	Brills	Carp	Salmon Trout	Muſcles
Bearbet	Gudgeons	Tench	Lobſters	Oyſters

VEGETABLES.

Cabbages	Turnips	Shalots	Chervil	young Sal-
Sprouts	Potatoes	Garlick	Finocha	lad
Cauliflowers	Skirrets	Rocombole	Chard Beets	Thyme
Artichokes	Salſifie	Celery	Corn Sallad	Savoury
Carrots	Scorzonera	Endive	Lettuce	All Sorts of
Parſnips	Leeks	Cardoons	All Sorts of	Pot Herbs

FRUIT.

Peaches	Medlars	Black & white	Filberts	Pears
Grapes	Services	Bullace	Hazle Nuts	Apples
Figs	Quinces	Walnuts		

NOVEMBER.

MEAT.

Beef	Mutton	Veal	Houſe Lamb	Doe Veniſon

POULTRY, &c.

Geeſe	Pullets	Widgeons	Dotterels	Partridges
Turkies	Pigeons	Woodcocks	Hares	Pheaſants
Fowls	Wild Ducks	Snipes	Rabbits	
Chickens	Teals	Larks		

FISH.

Gurnets	Smelts	Holobets	Carp	Oyſters
Dorees	Gudgeons	Bearbet	Pike	Cockles
Salmon Trout	Lobſters	Salmon	Tench	Muſcles

VEGETABLES.

Carrots	Scorzonera	tichokes	Spinage	Chervil
Turnips	Onions	Cabbage	Chard Beets	Lettuces
Parſnips	Leeks	Cauliflowers	Cardoons	All Sorts of
Potatoes	Shalots	Savoys	Parſley	Sallad Herbs
Skirret	Rocombole	Sprouts	Creſſes	Thyme & all
Salſifie	Jeruſalem Ar-	Coleworts	Endive	Pot Herbs

FRUIT.

Pears	Bullace	Hazle Nuts	Medlars	Grapes
Apples	Cheſnuts	Walnuts	Services	

DECEMBER.

MEAT.

Beef	Mutton	Veal	Houſe-Lamb	Pork	Doe Veniſon

POULTRY, &c.

Geeſe	Capons	Rabbits	Wild Ducks	Dotterels
Turkeys	Fowls	Woodcocks	Teals	Partridges
Pullets	Chickens	Snipes	Widgeons	Pheaſants
Pigeons	Hares	Larks		

FISH.

Turbot	Holobets	Cod	Carp	Muſcles
Gurnets	Bearbet	Codlings	Gudgeon	Oyſters
Sturgeon	Smelts	Soles	Eels, Cockels	Dorees

VEGETABLES, &c.

Cabbages	Turnips	Scorzonera	Forced Aſpa-	Beets
Savoys	Lettuces	Salſifie	ragus	Spinage
Brocoli purple	Creſſes	Leeks	Garlick	Parſley
and white	Small Sallad	Onions	Rocombole	Thyme
Carrots	Potatoes	Shalots	Celery	All Sorts of
Parſnips	Skirrets	Cardoons	Endive	Pot Herbs

FRUIT.

Apples	Medlars	Cheſnuts	Hazle-nuts	Grapes
Pears	Services	Walnuts		

This Calendar contains ſo great a variety of articles in ſeaſon for each month, that it requires only the care and ingenuity of the cook, by referring to the liſt of articles ſhe has provided the preceding day, to furniſh her gueſts with novelty every day in the week.

DECORATIONS FOR THE TABLE,

In Two Courſes, &c.

JANUARY.

FIRST COURSE.

Turbot

Fricandeau and Sorrel
Beef Palates
Pigs Feet and Ears
Sauce Robart

Lobſter Sauce
Veal Patties
Raiſed Pie
Oyſter Patties
Saddle of Mutton

Lamb Cutlets and Cucumbers
Reſſoles
Rump of Beef
Sauce Haſhée

SECOND COURSE.

Roaſt Bird

Jelly
Larded Sweetbreads
Raſberry Tart

Cream Cuſtards
Trifle
Cream Tartlets
Roaſt Hare

Orange Cheeſecakes
Ragout of Veal
Blancmange

FEBRUARY.

FIRST COURSE.

Gravy Soup

Veal Collops
Un vol au vent a la financier

Fillet of Veal roaſted
Epergne
Boeuf Bouilli
Vermicelli Soup

Reſſoles
Breaſt of Lamb

SECOND COURSE.

Roaſt Fowl

Prawns
Italian Cheeſe
A Paulinta

Epergne

Omelet
Cacamel Cream
Lobſters

Roaſt Teal

MARCH.

FIRST COURSE.

Boiled Salmon

Fricaſſee of Rabbits

Breaſt of Veal a la Braiſe

Spring Soup

Patties
Larded Sweetbreads

Croquets
Ox Palates

Chine of Lamb

SECOND COURSE.

Green Gooſe

Vanilla Cream
Macaroni
Jaunemange

Gateau Mille feuille

Damſon Cheeſe
Oyſters en Beſhamel
Chocolate Cream

Roaſt Chickens

APRIL,

APRIL.

FIRST COURSE.

Green Peas Soup

Fillets of Fowl	*Remove* Mutton	Lamb and
Larded	Raiſed Pie	Nonpareil Sauce
Boiled Chickens	*Frame*	Nut of Ham
Sweetbreads and Endives	Turkey	Pigs Feet and Ears
	Turbot	

SECOND COURSE.

Roaſt Fowl

Baſket of Paſtry	Chantilla	Italian Cream
Ragout Melà	Baſket	Fricaſſee of Rabbits
Jelly	*Frame*	Baſket of Paſtry
	Hare	

MAY.

FIRST COURSE.

Fiſh

Lamb a la	*Remove*	Salmis of
Dauphin	Veniſon	Eels
Patties	Soup	Patties
Fillet of Soles	Fiſh	Fillet of Mutton
en Beſhamel	*Remove*	a la Chevrieul
	Veniſon	

SECOND COURSE.

Roaſt Turkey

Rheniſh Cream	Baſket of Paſtry	French pan Tourte
Stewed	Savoy Cake	French Beans
Celery	ornamented	en Beſhamel
Vol a vent of Apples	Baſket of Paſtry	Damſon Cheeſe
	Ducklings	

JUNE.

FIRST COURSE.

Stewed Carp

Veal Patties		Ragout of Palates
Vegetables	Onion Soup	Vegetables
Beef a-la-Mode		Lobſter Patties

Fillet of Veal

SECOND COURSE.

Wild Fowls

Blancmange		Cheeſecakes
Ragout of	Piece Montè	Boiled Rabbits
Sweetbreads		and Onions
Tartlets		Jelly

Roaſt Pigeons

JULY.

JULY.

FIRST COURSE.

Potage a la Reine
Civet of Hare
Lamb Cutlets
Calves Feet en Marinade
Macaroni
Loin of Veal roaſted

SECOND COURSE.

Roaſt Pheaſant
Fried Artichokes
Stewed Peas
White Brocoli
Apple Pie creamed
Neck of Lamb roaſted

AUGUST.

FIRST COURSE.

Soup

Ragout Melé	*Remove* Fiſh	Knuckle of Veal
Ham	Timbale	Boiled Fowls
Harrico of Mutton	Soup *Remove*	Compote of Pigeons
	Mutton	

SECOND COURSE.

Ducklings

Cheeſecakes	Orange Tarts	Compote of Pippins
Aſparagus	Piece Monté	Stewed Peas
Stewed Peas	Almond Pudding	Tartlets
	Leveret	

SEPTEMBER.

FIRST COURSE.

Fiſh

Boiled Chicken	Lamb	Veal Collops
Oyſter Loaves	Soup	Small Timbales
Harrico of Mutton	Roaſt Beef	Nut Ham
	Fiſh	

SECOND COURSE.

Wild Fowls

Peas	Cheeſecakes	Lobſters
Almond Cake	Cateau Mille feuille	Italian Basket
Cray Fiſh	Tartlets	Fried Artichokes
	Partridges	

OCTOBER.

OCTOBER.

FIRST COURSE.

Cod and Oyſter Sauce

Jugged Hare	Neck of Veal a-la-braiſe	Small Puddings
French Patty	Almond Soup	Fillet of Beef larded and roaſted
Chickens	Tongue and Udder	Fowls marinaded

Broiled Salmon

SECOND COURSE.

Pheaſant

Stewed Pears	Apple Tarts	Muſhrooms
Roaſt Lobſters	Jellies	Oyſter Loaves
White Fricaſſee	Cuſtards	Pippins

Turkey

NOVEMBER.

FIRST COURSE.

Diſh of Fiſh

Veal Cutlets	Roaſted Turkey	Ox Palates
Two Chickens and Brocoli	Vermicelli Soup	Leg of Lamb and Spinach
Beef Collops	Chine of Pork	Harrico

Diſh of Fiſh

SECOND COURSE.

Woodcocks

Sheeps Rumps	Apple Puffs	Diſh of Jelly
Oyſter Loaves	Vermicelli Pie	Ragooed Lobſters
Blancmange	Lemon Tart	Lambs Ears

Hare

DECEMBER.

FIRST COURSE.

Cod's Head

Chickens	Stewed Beef	Fricando of Veal
Almond Puddings	Soup Santé	Calves Feet Pie
Fillet of Pork with ſharp Sauce	Chine of Lamb	Tongue

Soal fried and boiled

SECOND COURSE.

Wild Fowls

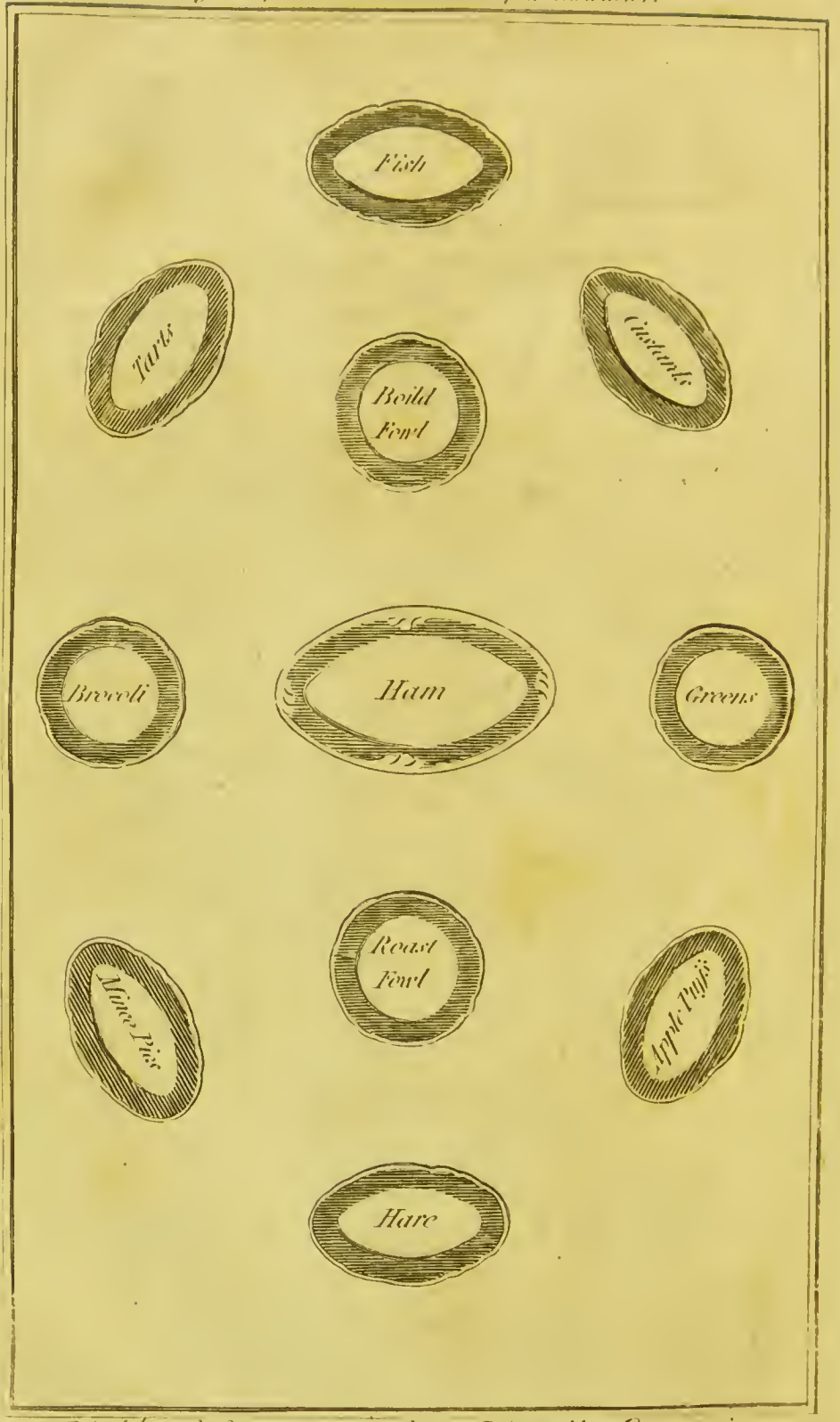
Lambs Fry	Orange Puffs	Sturgeon
Petit Patties	Jellies	Savoury Cake
Prawns	Tartlets	Muſhrooms

Partridges

*** *All Kinds of Garden-ſtuff ſuitable to your Meat, &c. ſhould be ſent up in your firſt Courſe, and all your Sauce in Bouts or Baſons, to anſwer each other at the Corners.*

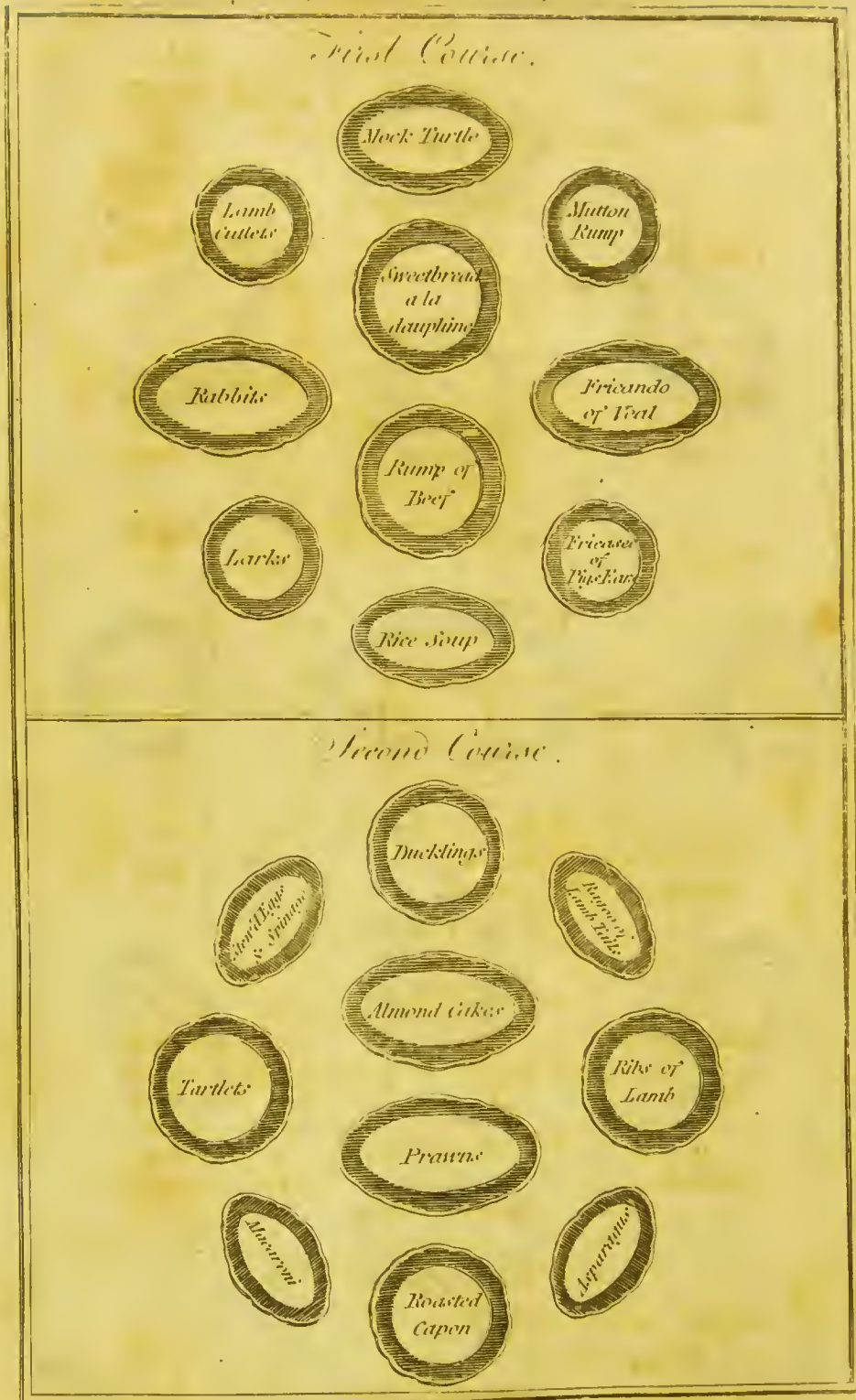
Suppers

Engraved for Hendersons Housekeepers Instructor.



A Table of One Course for a Family Entertainment

Engraved for Henderson's Housekeepers Instructor



A Table of Two Courses for a small Company.

Ball Supper for Twenty People.

	Roaſt Fowls	
Milleſeuille		Basket
Fricandeau	Dreſs Plate	Galanteens
Marangles	Raiſed Pie	Marangles
Ham	Dreſs Plate	Ham
Jelly	Roaſt Lamb	Blancmange
Lobſter	Savoy Cake	Prawns
Cheeſecakes	Frame	Cuſtards
Roaſt Fowls		Roaſt Fowls
Cuſtards		Tartlets
Prawns		Lobſter
Blancmange	Savoy Cake	Jelly
Ham	Roaſt Fowls	Ham
Marangles	Dreſs Plate	Marangles
Galanteens	Raiſed Pie	Fricandeau
Basket	Dreſs Plate	Milleſeuille
	Roaſt Lamb	

DESERT.

	Lemon Ice	
Pine		Peaches
Raſberry Ice	Frame	Raſberry Ice
Peaches		Grapes
	Orange Ice	

Dinner with Removes, ſent up in one Service.

	Turtle	
Nutt of	*Remove*	Pigeon
Veal	Fiſh	Stewed
Potatoes	Raiſed Pie	Cuſtard
Remove	Chatreuſe	Tongue
French Beans	Frame	*Remove*
Boiled Fowls		Sweetbreads
Remove		Potatoes
Rabbits		*Remove*
Italian Cream	Patties	Peas
Haunch of	Raiſed Pie	Ham
Mutton	Turtle	
	Remove Mutton	

Breakfaſt, Served Cold.

	Boiled Chickens	
Jellies	Trifle	Tartlets
Veal Patties	Dreſs Plate	Sweetbread Pie raiſed
Cheeſecakes	Raſberry Cream	Cuſtards
	Ham	

Suppers for ſmall Companies compriſed of four Articles.

Minced Veal
Pat of Butter in a Glaſs — Radiſhes
Poached Eggs on a Toaſt

Haſhed Mutton
Anchovy and Butter — Pickles
Scolloped or roaſted Potatoes

Maintenons
Sliced Ham — Tart
Rabbit roaſted

Boiled Chicken
Cold Beef or Mutton ſliced — Pickles
Scolloped Oyſters

Boiled Tripe
Bologna Sauſages ſliced — Pat of Butter in a Glaſs
Haſhed Hare

Gudgeons fried
Biſcuits — Raſped Beef, and a Pat of Butter in the middle
Duck roaſted

Roaſted Chicken
Potted Beef — Cheeſecakes
Sauſages, with Eggs Poached

Whitings broiled
Tongue ſliced — Biſcuits
Calf's Heart

Veal Cutlet
Tart — Radiſhes, and Butter in the middle
Aſparagus

Suppers

First Course

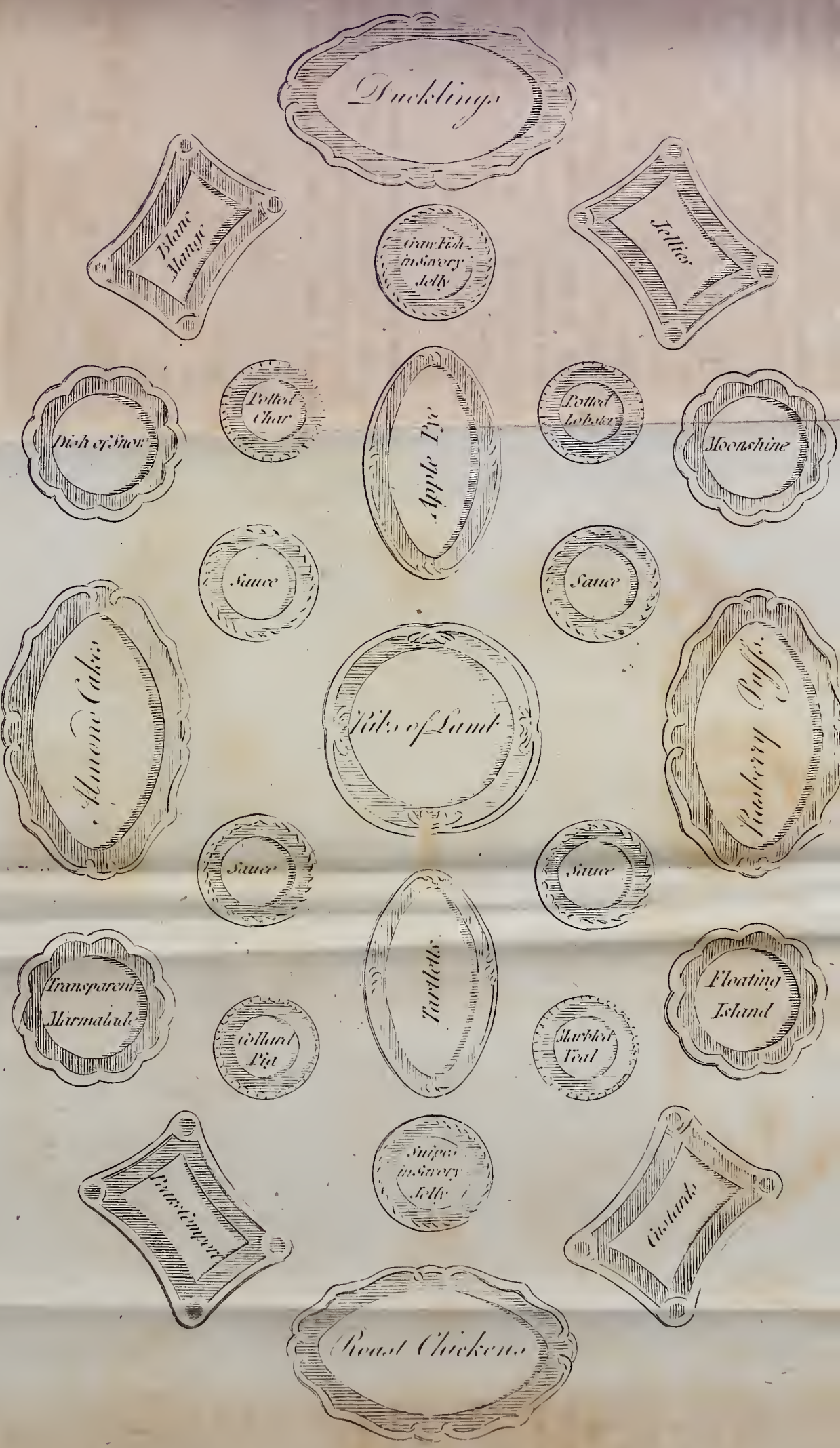
Engraved for Readers and Housekeepers Instructor.

Fish Remove

Remove Haunch of Venison.

Second Course.

Engraved for Henderson's Housekeepers Instructor.



Suppers for ſmall Companies compriſed of five Articles.

	Scotch Collops	
Potted Pigeon	Sallad	Lobſter
	Peas	

	Eels broiled or boiled	
Butter ſpun	Tart	Radiſhes
	Sweetbread roaſted	

	Haſhed Veal	
Anchovies and Butter	Plain Fritters	Pickles
	Teal roaſted	

	Pigeons roaſted	
Prawns	Tart	Cold Mutton ſliced
	Aſparagus	

As a very material and neceſſary Improvement to the Courſes here laid down, the reader is referred to the annexed Plates, in one of which is the Repreſentation of one Courſe for a Family Entertainment.—Another Plate repreſents two Courſes, conſiſting of ten Diſhes each.—In two other Plates are diſplayed a grand and ſplendid Entertainment, in two Courſes, conſiſting of twenty-five Diſhes each. By theſe Repreſentations, the Houſekeeper is clearly directed in what manner the Table ſhould be decorated, and in what Proportion, either for ſmall, middling, or capital Entertainments.—It is to be obſerved that a ſtrict attention is not to be paid to the reſpective articles that form theſe Courſes, as they are to be varied according to the Productions of the different Seaſons, and the taſte and ingenuity of the Cook.—Obſerve likewiſe, that the firſt Courſe ſhould conſiſt of Soups, Boiled Poultry, Fiſh, and Boiled Meats, and the ſecond Courſe of different kinds of Game, high-ſeaſoned Diſhes, Tarts, Jellies, &c. When a third Courſe is brought on the Table, it is to be conſidered rather as a Deſert, it uſually conſiſting only of Fruits, and various kinds of ornamental Paſtry.

SUPPLEMENT.

SECT. I.

Directions for preſerving various neceſſary Articles for the Uſe of thoſe in Maritime Employ, and particularly for ſuch as go long Voyages.

To preſerve Dripping.

THIS is one, among many other uſeful articles at ſea, and in order that it may properly keep for that purpoſe, it muſt be made in the following manner: Take ſix pounds of good beef dripping, boil it in ſome ſoft water, ſtrain it into a pan, and let it ſtand till it is cold. Then take off the hard fat and ſcrape off the gravy which ſticks to the inſide. Do this eight times, and when it is cold and hard take it off clean from the water, and put it into a large ſancepan, with ſix bay-leaves, twelve cloves, half a pound of ſalt, and a quarter of a pound of whole pepper. Let the fat be all melted, and juſt hot enough to ſtrain through a ſieve into a ſtone-pot. Then let it ſtand till it is quite cold, and cover it. In this manner you may do what quantity you pleaſe. It is a very good maxim to keep the pot upſide down, to prevent its being deſtroyed by the rats. It will keep good any voyage, and make as fine puff-paſte cruſt as any butter whatever.

An excellent Fiſh-ſauce for ſhort Voyages.

TAKE twenty-four anchovies, bone them, and then chop them very ſmall. Put to them ten ſhalots cut fine, a handful of ſcraped horſe-radiſh, a quarter of an ounce of mace, a quart of white wine, a pint of water, and the ſame quantity of red wine; a lemon cut into ſlices, half a pint of anchovy liquor, twelve cloves, and the ſame number of pepper-corns. Boil them together till it comes to a quart, then ſtrain it off, and keep it in a cold dry place. Two ſpoonsful of it will be ſufficient for a pound of butter. It is a pretty ſauce for boiled fowls, and many other things, or in the room of gravy, lowering it with hot water, and thickening it with a piece of butter, rolled in flour.

Catchup

IS another very uſeful article for perſons to take with them to ſea, and if it is made in the following manner, it will keep twenty years. Take a gallon of ſtrong ſtale beer, a pound of anchovies waſhed from the pickle, the ſame quantity of ſhalots peeled, half an ounce of mace, half an ounce of cloves, a quarter

ter of an ounce of whole pepper, three or four large races of ginger, and two quarts of large muſhroom ſlabs rubbed to pieces. Cover all this cloſe, and let it ſimmer till it is half waſted. Then ſtrain it through a flannel bag, let it ſtand till it is quite cold, and then bottle it. This may be carried to any part of the world, and a ſpoonful of it to a pound of freſh butter melted will make a fine fiſh-ſauce, or will ſupply the place of gravy ſauce. The ſtronger and ſtaler the beer, the better will be the catchup.

Pickled Muſhrooms

ARE likewiſe very uſeful for captains of ſhips to take with them to ſea; and muſt be prepared for that purpoſe in the following manner: Waſh your muſhrooms clean with a piece of flannel dipped in ſalt and water, put them into a ſaucepan, and throw a little ſalt over them. Let them boil up three times in their own liquor, then throw them into a ſieve to drain, and ſpread them on a clean cloth. Let them lie till they are cold, then put them into wide-mouthed bottles, with a good deal of whole mace, a little nutmeg ſliced, and a few cloves. Boil ſome ſugar-vinegar, with a good deal of whole pepper, ſome races of ginger, and two or three bay-leaves. Let it boil a few minutes, then ſtrain it, and when it is cold, put it on, and fill the bottles with mutton fat dried. Cork them well, firſt tie a bladder, then a leather over them, and keep them down cloſe in as cool a place as you can.

Muſhrooms may likewiſe be prepared for ſea uſe without pickling them, in the following manner: Take a quantity of large muſhrooms, peel them, and ſcrape out the inſides. Then put them into the ſaucepan, throw a little ſalt over them, and let them boil in their own liquor. Then throw them into a ſieve to drain, lay them on tin plates, and ſet them in a cool oven. Repeat this often, till they are perfectly dry, then put them into a clean ſtone jar, tie them down tight, and keep them in a dry place. They will keep a great while, and eat and look as well as truffles.

Directions for Keeping and Dreſſing dryed Fiſh.

MOST kinds of fiſh, except ſtock-fiſh, are either ſalted or dried in the ſun, as the moſt common way, or in preparing-kilns, and ſometimes by the ſmoak of wood-fires in the chimney-corners, and, in either caſe, requires being ſoftened, and freſhened in proportion to their bulk, their nature, or dryneſs. The very dry ſort, as bacaleo, cod-fiſh, or whiting, and ſuch like, ſhould be ſteeped in luke-warm milk and water, and the ſteeping kept as nearly as poſſible to an equal degree of heat. The largeſt fiſh ſhould be ſteeped twelve hours; the ſmall, as whit-

tings, &c. about two hours. The cod muſt therefore be laid to ſteep in the evening: the whitings, &c. in the morning of the day they are to be dreſſed.—After the time of ſteeping they are to be taken out and hung up by the tails until they are dreſſed. The reaſon of hanging them up is, that they ſoften equally as in the ſteeping, without extracting too much of the reliſh, which would make them inſipid. When thus prepared, the ſmall fiſh, as whitings, tuſk, and ſuch like, muſt be floured and laid on the gridiron, and when a little hardened on the one ſide, muſt be turned and baſted with oil upon a feather; and when baſted on both ſides, and heated through, take them up, always obſerving, that as ſweet oil ſupplies and ſupples the fiſh with a kind of artificial juices, ſo the fire draws out thoſe juices, and hardens them. Be careful, therefore, not to let them broil too long; but no time can be preſcribed, becauſe of the difference of fires, and various ſizes of the fiſh. A clear charcoal fire is much the beſt, and the fiſh kept at a good diſtance to boil gradually.—The beſt way to know when the fiſh are enough, is, they will ſwell a little in the baſting, and you muſt not let them fall again. Thoſe that like ſweet-oil, the beſt ſauce is oil, vinegar, and muſtard, beat to a conſiſtence, and ſerved up in ſaucers.

If your fiſh is boiled, as thoſe of a larger ſort uſually are, it ſhould be in milk and water, but not properly to ſay boiled, as it ſhould only juſt ſimmer over an equal fire; in which way, half an hour will do the largeſt fiſh, and five minutes the ſmalleſt. Some people broil both ſorts after ſimmering, and ſome pick them to pieces, and then toſs them up in a pan with fried onions and apples. They are either way very good, and the choice depends on the weak or ſtrong ſtomach of the eaters.

Dried Salmon muſt be managed in a different manner; for though a large fiſh, it does not require more ſteeping than a whiting, and ſhould be moderately peppered when laid on the gridiron.

Dried Herrings ſhould be ſteeped the like time as a whiting, in ſmall beer inſtead of milk and water; and to which, as to all kinds of broiled ſalt-fiſh, ſweet-oil, will always be found the beſt baſting, and no ways affect even the delicacy of thoſe who do not love it.

SECT. II.

DIRECTIONS FOR MAKING DIFFERENT KINDS OF BREAD.

IN the execution of this buſineſs, one very material conſideration is, the proper conſtruction of your oven, which ſhould be built round, and not lower from the roof than twenty inches, nor

nor higher than twenty-four inches. The mouth ſhould be ſmall, with an iron door to ſhut quite cloſe; by which means, leſs fire will be required, it will heat quicker than a long and high-roofed oven, and bake every thing better.

To make Bread the London Way.

PUT a buſhel of good flour, ground about five or ſix weeks, into one end of your trough, and make a hole in the middle. Take nine quarts of warm water (called by the bakers liquor) and mix it with one quart of good yeaſt; put it into the flour, and ſtir it well with your hands till it is tough. Let it lay till it riſes as high as it will go, which will be in about an hour and twenty minutes. Be careful to watch it when it comes to its height, and do not let it fall. Then make up your dough with eight quarts more of warm liquor, and one pound of ſalt; work it well up with your hands, and then cover it with a coarſe cloth or a ſack. Then put your fire into the oven, and by the time it is properly heated, the dough will be ready. Then make your loaves of about five pounds each, ſweep out your oven clean, put in your loaves, ſhut your oven up cloſe, and two hours and a half will bake them.—Remember, that in ſummer time your liquor be juſt blood-warm; in winter, a little warmer; and in hard froſty weather as hot as you can bear your hand in it, but not ſo hot as to ſcald the yeaſt, for ſhould that be the caſe, the whole batch of bread will be ſpoiled. A larger or ſmaller quantity may be made in proportion to the rules here laid down.

To make Leaven Bread.

TAKE a lump of dough, about two pounds, of your laſt making, which has been made with yeaſt, keep it in a wooden veſſel, and cover it well with flour. The night before you intend to bake, put this (which is your leaven) into a peck of flour, and work them well together with warm liquors. Let it lie in a dry wooden veſſel, well covered with a linen cloth, a blanket over the cloth, and keep it in a warm place. This dough, kept warm, will riſe again the next morning, and will be ſufficient to mix with two or three buſhels of flour, being worked up with warm liquor, and a pound of ſalt to each buſhel of flour. When it is well worked, and thoroughly mixed with all the flour, let it be well covered with the linen and blanket, until you find it riſe; then knead it well, and work it up into loaves and bricks, making the loaves broad, and not ſo thick and high as is done for bread made with yeaſt. Then put them into the oven, and bake them as before directed.—Always keep by you two pounds of the dough of your laſt baking, well covered with flour, to make leaven to ſerve

from

from one baking-day to another. The more leaven is put to the flour, the lighter and more ſpungy the bread will be; and the freſher the leaven the ſweeter it will be.

To make French Bread.

LAY at one end of your trough half a buſhel of the beſt white flour, and make a hole in the middle of it. Mix a pint of good ſmall beer yeaſt with three quarts of warm liquor, put it in, and mix it up well till it is tough: put a flannel over it and let it riſe as high as it will. When it is at the height, take ſix quarts of ſkimmed milk, blood-warm (the bluer the better, provided it is ſweet) and a pound of ſalt. Inſtead of working it with your hands, as you would do for Engliſh bread, put the ends of your fingers together, and work it over your hands till it is quite weak and ropey; then cover it over with a flannel, put your fire into the oven, and make it very hot. Obſerve, that when you take the dough out of the trough, you uſe your hands as before, or elſe you will not get it out till it falls, when it will be good for nothing. Lay it on the dreſſer, and inſtead of a common knife, have one made like a chopping-knife to cut it with; then make it up into bricks or rolls as you think proper. The bricks will take an hour and a half baking, and the rolls half an hour. Then draw them out, and either raſp them with a raſp, or chip them with a knife, but the former is the moſt convenient, and is done with the greateſt expedition. When you work it up with the ſecond liquor, you may, if you pleaſe, break in two ounces of butter.

To make Muffins.

PUT into your trough a buſhel of fine white flour. Then take three gallons of milk-warm liquor, and mix in a quart of mild ale, or good ſmall beer yeaſt, and half a pound of ſalt. Stir it well about for a quarter of an hour, then ſtrain it into the flour, and mix your dough as light as you can. Let it lie one hour to riſe, then with your hand roll it up, and pull it into little pieces about the ſize of a walnut. Roll them like a ball, and lay them on a table, and as faſt as you do them, put a flannel over them, and be ſure to keep your dough covered. When you have rolled out all your dough, begin to bake the firſt, and by that time they will be ſpread out in the right form. Lay them on your plate, and as the bottom ſide begins to change colour, turn them on the other. Be careful that the middle of your plate is not too hot; if it is put a brick-bat or two in the middle of the fire to ſlacken the heat.

Oat-Cakes are made the ſame way, only uſe fine ſifted oatmeal inſtead of flour, and two gallons of water inſtead of three. When you pull the dough to pieces, roll them out with a good deal

deal of flour, cover them with a piece of flannel, and they will rise to a proper thickness. If you find them too big, or too little, you must roll your dough accordingly.

When you use either muffins or oat-cakes, toast them on both sides very crisp, but do not burn them; then pull them open with your fingers, and they will look like a honey comb. Put in as much butter as you chuse; then clap them together again, and put them before the fire. When you think the butter is melted turn them, that both sides may be buttered alike; but do not touch them with a knife, either to spread the butter, or cut them open; if you do they will be very heavy. When they are buttered cut them across with a knife.

To discover whether Bread or Flour have been adulterated.

VARIOUS are the arts that have been practised upon the public in the adulteration of flour, by the use of bean-meal, whiting, chalk, alum, slaked lime, jalap, bones, ashes, &c. Were bean-flour the only means, the evil would not be great, as it affords a nourishment equal to wheat, though it has a peculiar roughness, and is of a dusky colour. This is in a great measure remedied by adding chalk to give it whiteness, alum to give it the necessary consistence to knead well, and jalap to take off the astringency. To discover whether flour has been adulterated with whiting or chalk, mix it with some juice of lemon or strong vinegar. If the flour is pure, no fermentation will take place; but if it is adulterated with whiting or chalk, it will ferment like the working of yeast. Meal adulterated is heavier and whiter than when pure; the quantity that would fill an ordinary tea cup, has been found to weigh upwards of four drams more than genuine flour.

The methods to detect the adulteration of bread, is to proceed as follows: Slice the crumb of a loaf very thin, afterwards break it, but not very small, and put it with a great deal of water into a large earthen pan or pipkin. Place it over a gentle fire, and keep it a long time moderately hot.—Pour out the bread, which will be reduced to a pap, and the bones, ashes, or other unwholesome ingredients will be found at the bottom. This is a very simple process, and may be tried in most families. But where you are possessed of a cucurbit* the following is a more certain and regular method. Cut your bread as before directed, and put it into a glass cucurbit with a large quantity of water. Place it in a sand furnace, taking care not to shake it. Let it stand twenty-four hours, keeping it of a moderate heat. In this time the bread

* A cucurbit is an earthen or glass vessel, so called from its resemblance to a gourd, rising gradually from a wide bottom to a narrow neck. This vessel is of great use in *chemical* distillations.

will be ſoftened, and the ingredients ſeparated from it. The alum will be diſſolved in the water, and may be extracted from it. If any jalap has been uſed, it will form a coarſe film on the top, while the more heavy ingredients will ſink to the bottom.

SECT. III.

On the Breeding, Rearing, and Management of different Kinds of Poultry, &c.

THIS is a ſubject which is certainly very neceſſary as a proper appendage to our Work. Numbers of families reſide in the country only for a temporary time; but there are many others who totally retire, in order to exchange the buſtle and noiſe of the town for the more tranquil ſtate of the country. In ſuch families as theſe, a proper knowledge of the ſubject of this ſection muſt be exceeding uſeful to the houſekeeper, as ſhe will at all times be provided with the means of furniſhing the table with ſome of the principal delicacies adapted for ſatisfactory repaſt. We ſhall begin the ſubject with

The Breeding, Rearing, and Management of Fowls.

IN the commencement of this buſineſs, the firſt conſideration muſt be the proper choice of thoſe fowls which are beſt calculated for breeding. Thoſe of a middling age are the moſt proper for ſitting, and the younger for laying. Six hens to a cock is a good proportion. In order to make them familiar, feed them at particular hours, and always in one place.

The beſt age to ſet a hen is from two years old to five, and the beſt month February, though any month is good between that and Michaelmas. A hen ſits twenty days, whereas geeſe, ducks, and turkeys ſit thirty.

In the mixture of fowls for breeding, the nature of the hen ſhould be as nearly equal as poſſible with that of the cock. She ſhould be vigilant and induſtrious both for herſelf and chickens. In ſize, the biggeſt and largeſt are the beſt, and they muſt be in every reſpect proportioned to the cock, only inſtead of a comb, ſhe ſhould have upon her crown a high tuft of feathers. She ſhould have ſtrong claws; but it will be better if ſhe has no hinder claws, becauſe ſuch are very ſubject to break their eggs. Hens that crow are neither good breeders nor good layers. Never chuſe a hen that is fat, as ſhe will neither anſwer the purpoſe of ſitting or laying. If ſhe is ſet, ſhe will forſake her neſt; the eggs ſhe lays will be without ſhells, and ſhe will grow ſlothful and indolent.

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The beſt eggs are thoſe laid when the hens are a year and a half or two years old, at which time, if you would have large eggs, give them plenty of victuals, and ſometimes oats, with fennegreek, to heat them. To prevent your hens eating their own eggs, which they ſometimes will, lay a piece of chalk ſhaped like an egg in their way, at which they will often be pecking, and thus finding themſelves diſappointed, they will not afterwards attempt it. When you find your hens inclinable to ſet, which you will know by their clucking, do not diſappoint them, nor put more than ten eggs under each. It is a common notion that a hen ſhould always be ſet with an odd egg, as nine, eleven, or thirteen; but this is mere whim.

Hens that have ſpurs often break their eggs, and inſtead of hatching them, will ſometimes eat them. Theſe muſt be ſcoured, as well as thoſe that ſcratch and crow like a cock; firſt by plucking the great quills out of their wings, and then by feeding them with millet, barley and paſte, cut into ſmall pieces, pounded acorns and bran, with pottage or crumbs of wheat bread ſteeped in water. They muſt be kept in a cloſe place, and their feathers muſt be plucked from their heads, thighs, and rumps.

In order that the chickens may be large, and moſt kindly, the beſt time to ſet a hen is in the month of February, when the moon has turned the full, that ſhe may diſcloſe the chickens in the increaſe of the next new moon; for one brood of this month is preferable to that of any other. Hens however may ſet from this time to October, and then have good chickens, but not after that time.

If you ſet a hen upon the eggs of ducks, geeſe, or turkies, you muſt ſet them nine days before you put her own eggs to her.

Before you put the eggs under the hen, it will be neceſſary to make ſome particular mark on the ſide of them, and to obſerve whether ſhe turns them from that to the other: if ſhe does not, then take an opportunity, when ſhe is from them, to turn them yourſelf. Be careful the eggs you ſet her with are new, which may be known by their being heavy, full and clear; neither ſhould you chuſe the largeſt, for they have often two yolks; and though ſome are of opinion that ſuch will produce two chickens, it commonly proves a miſtake; but if they do, the production is generally unnatural.

The greateſt care muſt be taken that the hen is not diſturbed while ſhe is ſitting, as it will cauſe her entirely to forſake her neſt. To prevent this be careful to place her meat and water near her during the time ſhe is ſitting, that her eggs may not cool while ſhe is abſent from her neſt, ſtir up the ſtraw gently, make it ſoft, and lay the eggs in the ſame order you found them.

them. It will not be amiſs if you perfume her neſt with roſemary or brimſtone. Be careful the cock does not come at the eggs, and ſet upon them, as he will not only be ſubject to break them, but it will cauſe the hen to diſlike her neſt.

Your hen-houſe muſt be large and ſpacious, with a high roof, and ſtrong walls. Let there be windows on the eaſt-ſide, that they may enjoy the benefit of the riſing ſun; and theſe muſt be ſtrongly lathed and cloſe ſhut. Upwards, and round about the inſide of the walls, upon the ground, ſhould be made large pens, three feet high, for geeſe, ducks and large fowls to ſet in, and near the roof of the houſe ſhould be long perches, reaching from one ſide to the other. At one ſide of the houſe, at the darkeſt part, over the ground pens, ſhould be placed ſeveral ſmall hampers of ſtraw, not only for the uſe of the fowls to make their neſts, but likewiſe for them to lay their eggs in: but when they ſit to hatch chickens, let them ſit on the ground. There muſt be pegs ſtuck in different parts of the walls for the convenience of the fowls climbing to their perches.

The floor of the hen houſe, muſt not be paved, but made of earth, and quite ſmooth. Let the ſmaller fowl have a hole made at one end to go in and come out at when they pleaſe, otherwiſe they will ſeek out rooſt in other places; but for larger fowl you may open the door every night and morning.

The moſt advantageous ſituation for the hen-houſe, is near ſome kitchen, brew houſe, or bake-houſe, where it may receive a diſtant warmth from the fire, and be ſcented with ſmoke, which to pullets is not only wholeſome, but agreeable.

Great care muſt be taken to keep your hen-houſe free from vermin, and contrive your perches ſo as not to be over each other. Wherever poultry is kept, various kinds of vermin will naturally come; for which reaſon it will be proper to ſow wormwood and rice about your hen-houſe. You may alſo boil wormwood, and ſprinkle the floor with the liquor, which will not only contribute to keep away vermin, but alſo add much to the health of your poultry.

When your chickens are hatched, if any are weaker than the reſt, wrap them in wool, and let them receive the benefit of the fire; it will be alſo neceſſary to perfume them with roſemary. The chickens firſt hatched, may be kept in a deepiſh ſieve till the reſt are diſcloſed, for they will not eat immediately. Some ſhells being harder than others, they will require ſo much more time in opening: but unleſs the chickens are weak, or the hen unkind, it will not be improper to let them continue under her, as they will thereby receive the greater nouriſhment.

After they have been hatched two days, give them very ſmall oatmeal, ſome dry, and ſome ſteeped in milk, or elſe crumbs of fine white bread. When they have gained ſtrength you may

give

give them crufts, cheefe-parings, white bread, crufts foaked in milk, barley-meal, or wheaten-bread fcalded, or the like foft meat that is fmall, and will be eafily digefted. They muft be kept in the houfe a fortnight, before they are fuffered to go abroad with the hen. Green chives chopped among the meat is very good, and will preferve them from the rye, or other diſeaſes in the head. Be careful that their water is quite clean, for if it is dirty, it will be apt to give them the pip. Neither ſhould you let them feed upon tares, darnel, or cockle, for theſe are very dangerous to young ones; nor let them go into gardens till they are ſix weeks old.

Such chickens as you intend to cram muſt be cooped up when the hen has forſaken them. Cram them with dough made of wheaten meal, and milk, which dip in the latter, and thruſt down their throats; but be careful they are not too large, as in that caſe they may be choaked.

The method to be taken in order to fatten chickens is this: Confine them in coops, and feed them with barley-meal. Put a ſmall quantity of brick-duſt in their water, which will not only give them an appetite to their meat, but will facilitate their fattening. All fowls and other birds, have two ſtomachs; the one is their crop, that ſoftens their food, and the other the gizzard, that macerates it. In the laſt are generally found ſmall ſtones and ſharp bits of ſand, which help to do that office, and without them, or ſomething of that kind, a fowl will be wanting of its appetite; for the gizzard cannot macerate or grind the food faſt enough to diſcharge it from the crop without ſuch aſſiſtance, and therefore in this caſe the brick-duſt thrown into the water is very uſeful.

Hens are ſubject to various diſeaſes, the moſt principal of which are the following.

Setting hens are ſometimes troubled with lice and vermin; for the cure of which, pound burnt cummin and ſtaphiſagar, of each equal quantities, mix it with wine, and rub them with it, or waſh them with a decoction of wild lupines.

If hens are troubled with a looſeneſs, mix a handful of barley-meal, and as much wax, in ſome wine: make it into a meſs and give it them in the morning before they have any other meat, or elſe let them drink a decoction of quinces or apples.

It ſometimes happens, that hens, by laying too many eggs, or ſitting too long, exhauſt their ſtrength, and languiſh. To remedy this, take the white of an egg, and roaſt it till it appears burnt; mix this with an equal quantity of raiſins alſo burnt, and give it them the firſt thing in the morning.

Fowls are very ſubject to a diſorder called the pip, which ariſes from a white thin ſcale growing on the tip of the tongue, and will prevent their feeding. This is eaſily diſcerned, and

generally proceeds from drinking puddle water, or want of water, or eating filthy food. This, however, may be cured, by pulling off the ſcale with your nail, and then rubbing the tongue with ſalt.

Ducks.

DUCKS uſually begin to lay in February; and if your gardener is diligent in picking up ſnails, grubs, caterpillars, worms, and other inſects, and lay them in one place, it will make your ducks familiar, and is the beſt food, for change, they can have. If parſley is ſown about the ponds they uſe, it will give their fleſh an agreeable taſte; and be ſure always to have one certain place for them to retire to at night. Partition off their neſts, and make them as near the water as poſſible, always feed them there, as it will make them love home; for ducks are of a very rambling nature.

Take away their eggs every day till you find them inclined to ſit, and then leave them in the place where they have laid them. Little attendance is required while they ſit, except to let them have ſome barley or offal corn and water near them, that they may not hurt their eggs by ſtraggling from the neſt.

In winter it is much better to ſet a hen upon the duck eggs, than any kind of duck whatever, becauſe the latter will lead them, when hatched, too ſoon to the water, where, if the weather is cold, in all probability ſome of them will be loſt. The number of eggs to ſet to a duck is about thirteen. The hen will cover as many of theſe as her own, and will bring them up as carefully.

If the weather is tolerably good at the time the ducklings are hatched, they will require very little attendance; but if they happen to be produced in a wet ſeaſon, it will be neceſſary to take them under cover, eſpecially on nights; for though the duck naturally loves water, it requires the aſſiſtance of its feathers, and, till grown, is eaſily hurt by the wet.

The method of fattening ducks is exactly the ſame, let their age be what it will. They muſt be put into a retired place, and kept in a pen, where they muſt have plenty of corn and water. Any ſort of corn will do, and with this ſingle direction they will fatten themſelves in a fortnight or three weeks.

Geeſe.

THE keeping of geeſe is attended with very little expence. They will live upon commons, or any ſort of paſture; and need little care or attendance, except their having plenty of water.

In chuſing geeſe, the largeſt are reckoned the beſt; but there is a ſort of Spaniſh geeſe that are much better layers and breeders than the Engliſh, eſpecially if their eggs are hatched under

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an Engliſh gooſe. It muſt be obſerved, that the colour of them ſhould be white or grey, for pyed are not ſo profitable, and the darker coloured are ſtill worſe.

It may be eaſily known when geeſe want to lay by their carrying ſtraw in their mouths; and when they will ſit by their continuing on their neſts after they have laid. The proper time for laying is the ſpring, and the earlier the better, becauſe of their having a ſecond brood. A gooſe ſits in general thirty days; but if the weather is fair and warm, ſhe will hatch three or four days ſooner. During the time of her ſitting you muſt be careful, when ſhe riſes from the neſt, to give her meat, as ſhag oats, and bran ſealded; and let her have the opportunity of bathing in water.

When the goſlings are hatched, you muſt keep them in the houſe ten or twelve days, and feed them with curds, barley-meal, bran, &c. After they have got ſtrength, let them go abroad for three or four hours in a day, and take them in again till they are big enough to take care of themſelves. One gander is a proper proportion for five geeſe.

To fatten green geeſe, you muſt ſhut them up when they are about a month old, and they will be fat in about a month more. Be ſure to let them have always by them ſome fine hay in a ſmall rack, which will much haſten their fattening. But for fattening older geeſe, it is commonly done when they are about ſix months old, in or after harveſt, when they have been in the ſtubble fields, from which food ſome kill them; but thoſe who are deſirous of having them very fat, ſhut them up for a fortnight or three weeks, and feed them with oats, ſplit beans, barley-meal, or ground malt mixed with milk. They will likewiſe feed on, and fatten well, with carrots cut ſmall: or if you give them rye before or about Midſummer (which is commonly about their ſickly time) it will ſtrengthen them, and keep them in health.

It is to be obſerved, that all water-fowl, while fattening, uſually ſit with their bills on their rumps, from whence they ſuck out moſt of their moiſture and fatneſs, at a ſmall bunch of feathers which ſtand upright on their rumps, and is always moiſt. But if you cut this cloſe away, it will make them fat in leſs time, and with leſs meat than otherwiſe.

Turkies.

TURKIES are birds of a very tender conſtitution, and, while young, muſt be carefully watched and kept warm; for the hens are ſo negligent, that while they have one to follow them, they will never take care of the reſt.

Turkies are great feeders of corn, and if kept on it will conſume a prodigious quantity; but if left to their own liberty when

when grown up, they will get their own living by feeding on herbs, ſeeds, &c. As they are very apt to ſtraggle, they will often lay their eggs in ſecret places, and therefore they muſt be often watched, and compelled to lay at home. They begin to lay in March, and will ſit in April; but they ſhould not be ſuffered to ſit on more than twelve eggs at moſt.

When they have hatched their brood (which will be in the time between twenty-five and thirty days) you muſt be particularly careful to keep the young ones warm, for the leaſt cold will kill them. They muſt be fed either with curds, or green freſh cheeſe cut in ſmall bits; and let their drink be new milk, or milk and water. Or you may give them oatmeal and milk boiled thick together, into which put a little wormwood chopped ſmall, and ſometimes eggs boiled hard, and cut into little pieces. They muſt be fed often, for the hen will not take much care of them; and when they have got ſome ſtrength, feed them abroad in a cloſe walled place, from whence they cannot ſtray. You muſt not let them out till the dew is off the graſs, taking care to have them in again before night, becauſe the dew is very prejudicial to their health.

When you fatten turkies, give them ſodden barley or ſodden oats for the firſt fortnight, and for another fortnight cram them in the following manner. Take a quantity of barley-meal properly ſifted, and mix it with new milk. Make it into a good ſtiff dough paſte; then make it into long crams or rolls, big in the middle, and ſmall at both ends. Then wet them in luke-warm milk, give the turkey a full gorge three times a-day, morning, noon and night, and in a fortnight it will be as fat as neceſſary.

The eggs of turkies are not only reckoned very wholeſome in general, but they will likewiſe greatly contribute to the reſtoring of decayed conſtitutions.

Pigeons.

IF you are not already provided, the beſt time to furniſh yourſelf with pigeons is in the month of May or Auguſt, becauſe at thoſe times they are young, and in fine condition.

There are various ſorts of pigeons, ſuch as carriers, pouters, runts, tumblers, &c. but the two principal are, the tame and dovecote. The former of theſe is no leſs valued for its beauty than the largeneſs of its body; but the latter, which is the kind uſually kept in dovecotes, and thence receives its name, is ſmaller, and leſs beautiful.

Tame pigeons generally produce but two young ones at a brood; but they make ſome amends for the ſmallneſs of the number, by the frequency of their hatching; for, if well fed and looked after they will have young ones twelve or thirteen

times

times in the year. In chuſing them the beauty is generally moſt regarded; but care ſhould be taken to pair them well, becauſe, in this caſe, they will be more firmly attached to each other.

Particular care muſt be taken to keep them clean, for they diſlike dirt, though they make a great deal of it. Their beſt food is tares, or white peaſe, and they ſhould have ſome gravel ſcattered about their houſe, and clean water ſet in different places. A great deal of care muſt be taken to preſerve them from vermin, and their neſts from the ſtarlings and other birds, as the latter will ſuck their eggs, and the former entirely deſtroy them.

The common, or dovecote pigeon, is a ſort that not only demands, but deſerves very great attention; and of this breed is properly that which is called the common blue pigeon. This has the advantage of many other kinds, in that it is hardier, and will live in the moſt ſevere weather. But if the breed ſhould be too ſmall, it may be mended, by putting in a few tame pigeons of the moſt common kind, and the leaſt conſpicuous in their colours, that the reſt may the better take to them from their being more like themſelves.

The ringdove has been introduced into the dovecote, by ſetting the eggs under a common pigeon; they will in this caſe live, and take their chance among the others; and they have two advantages over them, the one in their largeneſs, and the other in their hardineſs, for they will live on any food, and endure the moſt ſevere weather.

A proper proportion of the ſexes ſhould be obſerved among pigeons; for there is nothing ſo hurtful as having too many cocks, eſpecially if you keep the larger, or tame kind. An abundance of cocks will thin the dovecote, for they will grow quarrelſome, and beat others away, till, by degrees, a very thriving dovecote ſhall be, by this ſingle miſtake, reduced to a very poor condition.

The beſt and moſt eaſy method of making a dovecote is, to build the wall with clay mixed with ſtraw; they may be made four feet or more in thickneſs, and while they are wet, it is eaſy to cut holes in them with a chiſſel or other inſtrument. But of whatever materials the cote is erected, it ſhould be white waſhed frequently on the outſide. Pigeons, as we have already obſerved, are cleanly birds; they love the appearance of neatneſs, and, beſides this, the colour renders the building more conſpicuous.

With reſpect to the food for pigeons, excluſive of the peas and tares already mentioned, barley is very proper, as it not only ſtrengthens them, but promotes their laying: buck-wheat

will likewiſe have the ſame effects. In general, however, the common pigeons in a dovecote take care of themſelves, and need little food from their keeper.

Pigeons are very fond of ſalt, and therefore they ſhould have a large heap of clay laid near the dovecote, and let the brine done with in the family be frequently beaten among it; or you may make a kind of mortar with lime, ſand, clay, and ſalt, which they will peck with great ſatisfaction. When it is thus made on purpoſe for them, it is beſt to make it thin, and keep it ſo by often mixing brine with it.

The uſe of ſalt is of much more advantage to pigeons than merely the pleaſing them, for nothing will recover them ſo readily from ſickneſs; a mixture of bay-ſalt and cummin-ſeed being with them an univerſal remedy for moſt diſeaſes.

Various methods have been uſed to make pigeons love their habitation. Some have recommended the uſe of aſſafœtida, and others of cummin-ſeed, for this purpoſe; but the beſt method is, to keep up conſtantly the ſalted clay as before deſcribed; for it is what they love, and they will therefore ſtay where they can have it in plenty.

Pigeons are ſometimes apt to be ſcabby on the backs and breaſts, which diſtemper will kill the young, and make the old ones ſo faint, that they cannot take their flights. In order to cure this diſtemper, take a quartern of bay-ſalt, and as much common ſalts, a pound of fennel-ſeed, a pound of dill-ſeed, as much cummin-ſeed, and an ounce or two of aſſafœtida, mix all theſe together with a little wheat-flour, and ſome fine worked clay; when it is well beaten together, put it into two pots, and bake them in an oven. When they are cold, lay them longways on the ſtand or table in the dovehouſe, and the pigeons, by pecking it, will be ſoon cured.

General Obſervations on Poultry.

MANY creatures are endowed with a ready diſcernment to ſee what will turn to their own advantage and emolument; and often diſcover more ſagacity than could be expected. Thus poultry have been often known to watch for waggons loaded with wheat, and, running after them, pick up a number of grains which are ſhaken from the ſheaves by the motion of the carriages. Thus when I have taken down my gun to ſhoot ſparrows, my cats would generally run out before me, to be ready to catch up the birds as they fell.

The earneſt and early propenſity of the feathered tribe to rooſt on high is very obſervable; and diſcovers a ſtrong dread impreſſed on their ſpirits reſpecting vermin that may annoy them on the ground, during the hours of darkneſs. Hence poultry, if left to themſelves and not houſed, will perch the winter

winter through on yew trees, and fir trees; and turkies and Guinea fowls, heavy as they are, get up into apple trees. Pheasants alſo in woods ſleep on trees to avoid foxes; while peafowls climb on the tops of the higheſt trees round their owner's houſe for ſecurity, let the weather be ever ſo cold or blowing. Partridges, indeed, rooſt on the ground, not having the faculty of perching, but then they are equally apprehenſive of danger; and fearing the approaches of pole-cats and ſtoats, they never truſt themſelves to coverts; but neſtle together in the middle of a large field, far removed from hedges and coppices, which they love to haunt in the day, and where at that ſeaſon they can ſkulk more ſecure from the ravages of rapacious birds.

As to ducks and geeſe, their aukward ſplay web feet forbid them to ſettle on trees; therefore, in the hours of darkneſs and danger, they betake themſelves to their own element, the water, where amidſt large lakes and pools, like ſhips riding at anchor, they float the whole night long in peace and ſecurity.

Rabbits.

TAME rabbits are very fertile, bringing forth young every month. As ſoon as the doe has kindled, ſhe muſt be put to the buck, otherwiſe ſhe will deſtroy her young. The beſt food for them is the ſweeteſt hay, oats and bran, marſhmallows, ſowthiſtle, parſley, cabbage leaves, clover-graſs, &c. always freſh. You muſt be careful to keep them exceeding clean, otherwiſe they will not only poiſon themſelves, but likewiſe thoſe that look after them.

SECT. IV.

MANAGEMENT of the DAIRY.

THIS is a buſineſs which requires a great deal of care and attention; and its productions are moſt eſſentially beneficial in a family. Indeed this employment ſhould be principally confined to one perſon, to whom the following general obſervations may not be unneceſſary.

It muſt be particularly remembered, that want of cleanlineſs is no where ſo unpardonable as in the dairy, where, indeed, the ſucceſs of every operation depends upon, and requires that not only the utenſils, but the dreſſers, ſhelves, walls and floor, ſhould be kept exceeding clean and well aired; and in hot weather they ſhould be frequently ſluiced with clean cold water.

Your cows ſhould be milked at a regular hour; for the detention of the milk not only tends to ſpoil it, but keeps the

animal in violent pain. In ſummer, the time of milking ſhould not be later than five in the evening, that they may have time to fill their bags by morning, and their udders ſhould be well emptied at each milking.

In general cows require gentle treatment, eſpecially if their teats happen to be ſore; for if roughly handled, they will not only kick and wince, and become wild and ungovernable, but even retain their udders half full of milk; in conſequence of which their bags get hard and ulcerous, or they loſe their milk entirely till they calve again.

When the milk is brought into the dairy, it ſhould be well ſtrained, and emptied into clean pans. White ware pans are the moſt preferable, on account of their ſuperior cleanlineſs; the brown ſort is very porous, and ſcarce any ſcalding will be ſufficient to cleanſe them thoroughly.

In the middle diſtrict of the county of Somerſet, Mr. Billingſley, in his general view of Agriculture, has the following remarks upon Dairy Management:

The cows of this diſtrict being intended chiefly for the purpoſes of cheeſe-making, the profit ariſing is in proportion to the quantity and quality of the milk; ſize is therefore not attended to, but principal regard is paid to the breed whence they ſprung. The dairy men think it more profitable to have a ſmall breed *well fed*, than the beſt breed in the world *ſtarved*; and the cow that gives milk the longeſt. The time of calving is from the beginning of February to Lady Day, and they take great care to keep their cows well three weeks or a month before they calve; the milk will riſe in proportion to the goodneſs of their keeping. The calves (thoſe few excepted which are reared to keep up the ſtock) ſeldom live a month, and cheeſe-making begins in March, from which time it continues till December.

The cheeſe of this diſtrict is much admired, particularly that which is made in the pariſhes of Meer and Chaddar. It is principally purchaſed by jobbers, and ſent through the medium of Weyhill, Gileſhill, Reading and other fairs, to the London market, where it is ſold under the name of *double Gloſter*.

The calves which are reared are fed principally with cheeſe-whey, and in May they are turned to graſs, and left to ſhift for themſelves; ſome careful dairy-women have tried to increaſe their growth, by giving them whey after they are put to graſs, but this plan is reprobated as doing more harm than good.

The average produce of a dairy per day, in this diſtrict, may be calculated at about three gallons per cow, from Lady Day to Michaelmas, and from Michaelmas to Chriſtmas one gallon a cow per day. Cows are kept till they are fourteen or fifteen years

years old, and when fatted they ſeldom get to a higher price than ſeven or eight pounds.

A dairy-maid can manage twenty cows, ſo far as relates to the in-door work, and the groſs produce of a dairy frequently averages twelve pounds per cow, and in ſome particular inſtances fourteen pounds: but this can only be done when cheeſe is at the preſent enormous price.

On comparing the grazing with the dairy account, Mr. Billingſley makes it appear, that the dairy operation is more profitable than grazing; for the former amounts to 50*s.* per acre, whereas the latter is only 28*s.* per acre. On account of population, the dairy ſyſtem ought alſo to be preferred, as one grazing farm of 200 acres would afford a comfortable livelihood to four dairy families.

I am aware, ſays he, that ſhould theſe obſervations induce an increaſe of dairies, and conſequently a more liberal ſupply of cheeſe, ſuch a declenſion in the price of that article might take place, as would bring all things again on a level, and advance the grazier's profit to an equality with that of the dairyman.

To make Butter.

BUTTER is an article more frequently uſed in the art of Cookery than any other whatever; but to be wholeſome it muſt be very freſh, and free from rancidity, otherwiſe it will hurt digeſtion, render it difficult and painful, and introduce much acrimony into the blood. Some perſons have ſuch delicate ſtomachs, that they are even affected with thoſe inconveniencies by freſh butter and milk.

When you have churned your butter, open the churn, and with both hands gather it well together, take it out of the butter milk, and lay it into a very clean bowl, or earthen pan, and if the butter is deſigned to be uſed freſh, fill the pan with clear water, and work the butter in it to and fro, till it is brought to a firm conſiſtence of itſelf, without any moiſture. When you have done this, ſcotch and ſlice it over with the point of a knife, every way as thick as poſſible, in order to draw out the ſmalleſt hair, bit of rag, ſtrainer, or any thing that may have happened to fall into it. Then ſpread it thin in a bowl, and work it well together with ſuch a quantity of ſalt as you think fit, and then make it into forms agreeable to your own fancy.

It ſometimes happens that a cow's teats may have been ſcratched or wounded, which will occaſion the milk to be foul and corrupt. When this is the caſe, you ſhould by no means mix it with the ſweet milk, but give it to the pigs; and that which is taken to the dairy-houſe ſhould remain in the pail till it is nearly cold before it is ſtrained, that is, if the weather be warm;

warm; but in froſty weather it ſhould be immediately ſtrained, and a ſmall quantity of boiling water may be mixed with it, which will cauſe it to produce cream in abundance, and the more ſo if the pans have a large ſurface.

In the hot ſummer months the cream ſhould be ſkimmed from the milk before the dairy gets warm from the ſun; nor ſhould the milk at that ſeaſon ſtand longer in the pans than twenty-four hours, nor be ſkimmed in the evening till after ſun-ſet. In winter milk may remain unſkimmed for thirty-ſix and forty-eight hours. The cream ſhould be depoſited in a deep pan, which ſhould be kept, during the ſummer, in the cooleſt part of the dairy; or in a cool cellar, where a free air is admitted, which is much better. If you have not an opportunity of churning every day, ſhift the cream daily into clean pans, which will keep it cool. But you ſhould never fail to churn at leaſt twice in the week in hot weather; and this work ſhould be done in a morning very early, taking care to fix the churn where there is a free draught of air. If a pump-churn is uſed, it may be plunged a foot deep into a tub of cold water, and ſhould remain there during the whole time of churning, which will very much harden the butter.

Butter will require more working in winter than in ſummer; but it is to be remarked, and with great juſtice, that no perſon whoſe hand is warm by nature can make good butter.

Butter-milk (the milk which remains after the butter is coming by churning) is eſteemed an excellent food, in the ſpring eſpecially; and is particularly recommended in hectic fevers. Some make curds of butter-milk, by pouring into it a quantity of new milk hot.

To take off any diſagreeable Taſte or Flavour communicated to BUTTER *where Cows have fed on Turnips, &c.*

Mr. *Billingſley* of Aſhwick Grove, in his "General View of Agriculture, in the County of Somerſet," has given us the following recipe for that purpoſe:

"When the milk is ſet abroad in the leads, put one gallon of boiling water to ſix gallons of milk. It may alſo be prevented by diſſolving nitre in ſpring water, and putting about a quarter of a pint to ten or twelve gallons of milk when warm from the cow."

An approved Receipt to preſerve BUTTER. *By Dr.* ANDERSON.

TAKE two parts of the beſt common ſalt, one part ſugar, and one part ſalt petre; beat them up together, and blend the whole completely. Take one ounce of this compoſition for every ſixteen ounces of butter, work it well into the meſs, and cloſe it up for uſe.

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No ſimple improvement in œconomics is greater than this, when compared with the uſual method of curing butter by means of common ſalt alone. In an open market the one would ſell for thirty *per cent.* more than the other. The butter thus cured appears of a rich marrowy conſiſtence, and fine colour, and never acquires a brittle hardneſs, nor *taſtes ſalt*, like the other, which has the appearance of tallow.

Butter cured by this new method muſt not be opened for uſe in a month after it is made up.

The practice of keeping milk in *leaden veſſels*, and of ſalting butter in *ſtone jars*, is very detrimental; the well-known effect of the *poiſon of lead* are, bodily debility, palſy, death. The uſe of *wooden veſſels* for theſe purpoſes is moſt wholeſome and more cleanly.

To make Cheeſe.

CHEESE differs in quality according as it is made from new or ſkimmed milk, from the curd which ſeparates itſelf upon ſtanding, or that which is more ſpeedily produced by the addition of rennet.

In making cheeſe, as ſoon as the milk is turned, ſtrain the whey carefully from the curd. Break the curd well with your hands, and when it is equally broken, put it by a little at a time, into the vat, carefully breaking it as you put it in. The vat ſhould be filled an inch or more above the brim, that when the whey is preſſed out, it may not ſhrink below the brim; for if it does, the cheeſe will be ſpoiled. Before the curd is put in, a cheeſe-cloth or ſtrainer ſhould be laid at the bottom of the vat; and this ſhould be ſo large, that when the vat is filled with the curd, the end of the cloth may turn again over the top of it. When this is done, it ſhould be taken to the preſs, and there remain for the ſpace of two hours; when it ſhould be turned, and have a clean cloth put under it; and turned over as before. It muſt then be preſſed again, and remain in the preſs ſix or eight hours; when it ſhould again be turned, and rubbed on each ſide with ſalt. After this it muſt be preſſed again for the ſpace of twelve or fourteen hours more, when, if any of the edges project, they ſhould be pared off. It may then be put on a dry board, and regularly turned every day. It is a very good method to have three or four holes bored round the lower part of the vat, ſo that the whey may drain ſo perfectly from the cheeſe, that not the leaſt particle of it may remain.

The rennet for turning the milk is made of a calf's bag, which is to be taken out as ſoon as the calf is killed: it muſt be ſcoured inſide and out with ſalt, after it has been diſcharged of the curd that is always formed in it. Waſh the curd with water

water in a cullender, and pick out what hairs you find in it. When you have waſhed the curd till it is very white, put it into the bag again, adding to it two good handsful of ſalt: then cloſe up the mouth of the bag with a ſkewer, lay it in an earthen pan, and it will continue fit for uſe twelve months.

This is the general method of preparing the rennet, but that beſt calculated for private families, and which makes the cheeſe infinitely more delicate, muſt be managed in a different manner, of which the following are clear and proper directions:

Let the vell, maw, or rennet-bag, be perfectly ſweet, for if it is the leaſt tainted, the cheeſe can never be good. When this is fit for the purpoſe, three pints or two quarts of ſoft water, clean and ſweet, ſhould be mixed with ſalt, into which put ſome ſweet briar, roſe-leaves, cinnamon, mace, cloves, and, in ſhort, almoſt every ſort of ſpice and aromatic than can be procured. Boil theſe gently in two quarts of water till the liquor is reduced to three pints, and be careful it is not ſmoaked. Strain the liquor clear from the ſpices, &c. and when it has ſtood till it is no warmer than milk from the cow, pour it upon the vell or maw. You may then ſlice a lemon in it, and let it ſtand a day or two; after which it muſt be ſtrained again, and put into a bottle. Cork it quite cloſe, and it will keep good at leaſt twelve months. It will ſmell like perfume, and a ſmall quantity of it will turn the milk, and give the cheeſe a pleaſing flavour. After this, if the vell be ſalted and dried for a week or two near the fire, it will do for the purpoſe again almoſt as well as before.

The METHOD of making STILTON CHEESE,

From the general View of the Agriculture of the County of Leiceſter; drawn up for the Conſideration of the Board of Agriculture,

By JOHN MONK, *of Bears-Comb, Devon.*

STILTON Cheeſe is made in moſt of the villages round Melton Mowbray, but I found it impoſſible to get at the ſecret of making it from the dairy people; and, from the converſation I had with one of the firſt managers, I ſhould ſuppoſe two cheeſes were never made alike, as it depends upon ſoil, herbage, ſeaſons, heat, cold, wet, dry, &c. &c. There is no doubt but thoſe cheeſes require a great deal of care and attention, owing, I ſhould ſuppoſe, to their richneſs and thickneſs. They run from eight to ſixteen or eighteen pounds, very ſeldom larger, and are ſold at one ſhilling and ſix-pence per pound. Moſt of the inns in the country retail them, the price eighteen or twenty pence per pound. I was informed by the maker, that they were never better for the table than at a year old, but I believe they are ſeldom cut ſo ſoon. The beſt of the other ſort of cheeſe made in the

the county, is, in my opinion, better than the generality of the Stilton, as it is but ſeldom you meet with a real good one.

In reſpect to the great ſecret of making Stilton cheeſe, I ſhould have left the county without acquiring the proceſs, if it had not been for the politeneſs and attention of Major Cheſelden, of Somerly, who, upon my acquainting him with my diſappointment, kindly undertook to procure it for me, from one of his tenants, who was among the firſt for making it. The following is the

Receipt for making STILTON CHEESE.

TAKE the night's cream, and put it to the morning's new milk, with the rennet; when the curd is come, it is not to be broken, as is done with other cheeſes, but take it out with a ſoil-diſh altogether, and place it in the ſieve to drain gradually, and, as it drains, keep gradually preſſing it till it becomes firm and dry; then place it in a wooden hoop, afterwards to be kept dry on boards, turned frequently, with cloth binders round it, which are to be tightened as occaſion requires.

N. B. The Dairy-maid muſt not be diſheartened if ſhe does not ſucceed perfectly in the firſt attempt.

In the dairies which I viſited, the cheeſes, after being taken out of the wooden hoop, were bound tight round with a cloth, which cloth was changed every day, until the cheeſe became firm enough to ſupport itſelf; after the cloth was taken off, they were rubbed every day all over, for two or three months, with a bruſh, and if the weather was damp or moiſt, twice a day; and, even before the cloth was taken off, the top and bottom were well rubbed every day.

Cream Cheeſe.—Take twelve quarts of new milk and a quart of cream, put them together with two ſpoonsful of rennet (or leſs according to its ſtrength) juſt warm; and when it has ſtood till the curd has come, lay a cloth in the vat (which muſt be made of a proportioned ſize for the cheeſe) cut out the curd with a ſkimming diſh, and put it into the vat till it is full, turning the cheeſe-cloth over it; and as the curd ſettles, lay more on till you have laid on as much as will make one cheeſe. When the whey is drained out turn the cheeſe into a dry cloth, and then lay a pound weight upon it; at night turn it out into another cloth, and the next morning ſalt it a little; then having made a bed of nettles or aſh-leaves to lay it on, cover it with the ſame, ſhifting it twice a day, for about ten days, when it will be fit for uſe.

A plain Sage Cheeſe.—Bruiſe the tops of young red ſage in a mortar, till you can preſs the juice out of them; bruiſe likewiſe ſome leaves of ſpinach, and having ſqueezed out the juice, mix it with that of the ſage to render it of a pleaſant green colour,

which the juice of the ſage alone will not make it, and this will alſo allay the bitter taſte of the ſage.

Having prepared the juice, put the rennet to the milk, and at the ſame time mix it with as much of the ſage, &c. juice as will give the milk the green colour you deſire, putting in more or leſs, acoording as you would have the cheeſe taſte ſtronger or weaker of the ſage. When the curd is come, break it gently, and when it is all equally broken, put it into the cheeſe vat or mote, and preſs it gently, which will make it eat tender and mellow. When it has ſtood in the preſs about eight hours, it muſt be ſalted, turned every day, and in about a month it will be fit for uſe.

A Sage Cheeſe in Figures.—To do this you muſt be provided with two cheeſe vats of the ſame ſize, and the milk muſt be ſet to turn in two different veſſels: one part with plain rennet only and the other with rennet and ſage juice. Theſe muſt be made as you would do two diſtinct cheeſes, and put into the preſſes at the ſame time. When each of theſe cheeſes have ſtood in the preſs for half an hour, take them out, and cut ſome ſquare pieces or long ſlips out of the plain cheeſe, and lay them by on a plate; then cut the ſame number of pieces out of the ſage-cheeſe, of the ſame figure and ſize, and immediately put the pieces of the ſage cheeſe into the places that you cut out of the plain cheeſe, and the pieces cut out of the plain cheeſe into the places cut out of the ſage cheeſe. For this purpoſe ſome have a tin plate made into figures of ſeveral ſhapes, by which they cut out the pieces of the cheeſes ſo exactly, that they fit without any trouble. When you have done this, put the cheeſes into the preſſes again, and manage them like other cheeſes. By this method and contrivance you will have one ſage cheeſe, with white or plain figures in it, and another, a white cheeſe, with green figures. Great care muſt be taken that the curd is very equally broke, and alſo that both the cheeſes are preſſed as equally as it is poſſible before the figures are cut out, otherwiſe, when they come to be preſſed for the laſt time, the figures will preſs unequally, and loſe their ſhapes. Theſe cheeſes ſhould be made not above two inches thick; for if they are thicker it will be more difficult to make the figures regular. After they are made, they muſt be frequently turned and ſhifted on the ſhelf, and often rubbed with a coarſe cloth. They will be fit to cut in about eight months.

Marigold Cheeſe.—Pick the freſheſt and beſt coloured leaves you can, pound them in a mortar, and ſtrain out the juice. Put this into your milk at the ſame time that you put in your rennet, and ſtir them together. The milk being ſet, and the curd come, break it as gently and as equally as you poſſibly can, put it into the cheeſe vat, and preſs it with a gentle weight,

there

there being ſuch a number of holes in the bottom part of the vat, as will let the whey eaſily out, or elſe let there be a ſpout to carry off the whey, though holes will be the beſt. The management after muſt be the ſame as with other cheeſes.

Imitation of Cheſhire Cheeſe.—The milk being ſet, and the curd come, do not break it with a diſh, as is cuſtomary in making other cheeſes, but draw it together with your hands to one ſide of the veſſel, breaking it gently and regularly; for if it is preſſed roughly, a great deal of the richneſs of the milk will go into the whey. Put the curd into the cheeſe vat, or mote, as you thus gather it; and when it is full, preſs it and turn it often, ſalting it at different times.

Theſe cheeſes muſt be made ſeven or eight inches in thickneſs, and they will be fit to cut in about twelve months. You muſt turn and ſhift them frequently upon a ſhelf, and rub them with a dry coarſe cloth. At the year's end you may bore a hole in the middle, and pour in a quarter of a pint of ſack, then ſtop the hole cloſe with ſome of the ſame cheeſe, and ſet it in a wine cellar for ſix months to mellow, at the expiration of which you will find the ſack all loſt, and the hole, in a manner cloſed up. This cheeſe, if properly managed, will eat exceeding fine and rich, and its flavour will be both pleaſant and grateful.

Of feeding Cows.

THE following practice is purſued by Mr. *Henry Harper*, of Bankhall, near Liverpool, a very experienced farmer. We ſhall give it in his own words, as follows: "I had one year ſix cows that I houſed, all at one time, and nearly all of an age; and, by way of experiment, I fed two with turnips and ground corn, and two with boiled potatoes and ground corn, and two with raw potatoes and boiled corn: they were all put to feed at one time, and when I thought them fit for the market, I ſold three; one from every lot, and went to ſee them dreſſed. In thoſe two fed with ground corn and turnips, and ground corn and boiled potatoes, there was little or no difference; but that which was fed with raw potatoes and boiled corn, was better in fleſh, and fatter within ſide than the other two, by a fortnight's keep; and this was not only my opinion, but the butcher's who killed them. The other three I kept three weeks longer; and, when killed, they were proportionably nearly in the ſame ſtate with the others, but better by being kept the longer; ſo I prefer *boiled corn* of any ſort of grain, and think it more forcing, either for milk or feeding. They had all one and the ſame quantity of corn, &c."

Boiling corn has been practiſed by ſome others with good ſucceſs. A little linſeed improves the quality. Hay-ſeeds,

that drop out of the hay, ſhould be carefully preſerved, and worked up in mixtures of potatoes, or oats, either ſcalded or boiled.

The following particulars, applicable to the preſent ſubject, may be aptly introduced in this place. A very ingenious paper upon the management of cows in the neighbourhood of London, has been laid before the Board of Agriculture by Baron D'Alton, a foreign nobleman; and, from the accurate calculations therein given, it appears, that keeping cows in the houſe is more profitable huſbandry, than paſturing them in the fields, as is commonly done.

The gentlemen who ſurveyed the Weſt Riding of Yorkſhire for the Board of Agriculture, made repeated enquiries whether any ſuch practice prevailed in that diſtrict; the reſult of which was, that it was only done by a few cow-keepers in towns, who had little or no land. By a letter which they received from Mr. Stockdale, at Knareſborough, after they had finiſhed their ſurvey, they were informed that this practice was common at Leeds; and on purſuing their further enquiries at that place, they received the following letter from a gentleman reſident in that town: "*Leeds, Jan.* 15.—Sir, There are a few cows kept in the houſe all ſummer, and the way in which they are managed, is, by giving them graſs freſh cut, and watering the ground as the graſs comes off, with the urine from the cows. The urine is preſerved by a ciſtern, placed on the outſide of the cow-houſe, and is conveyed to the land at almoſt all ſeaſons, but the moſt profitable time for doing it is March, April, or May; by which means, and the addition of horſe-dung applied during the winter months, the field may be cut four or five times during the ſeaſon. I am told four acres of land will, in this method, maintain ten cows; and in the winter they are fed with grains from the brewers, which are very high in price, being 3s. 6d. per quarter. It will take about four pounds worth of grains to maintain for the winter months, and two pounds for graſs during the ſummer; ſo that the expence of a cow for the whole year is about ſix pounds."

"I kept thirteen cows one winter, which were fed upon turnips and oat ſtraw, and never got a mouthful of hay. They yielded me thirty gallons of milk per day, which, ſix years ago, ſold upon the ſpot to the retailers from Leeds at 5d$\frac{1}{2}$ per gallon. They carried it a mile, and ſold it out at 6d$\frac{1}{2}$ and 7d. per gallon, but it is now advanced to 8d. and 9d.

"I muſt notice to you, that the taſte of the turnip is eaſily taken off the milk and butter, by diſſolving a little nitre in ſpring water, which being kept in a bottle, and a ſmall tea-cup full put among eight gallons of milk, when warm from the cow, entirely removes any taſte or flavour of the turnip."

"In

"In the management of cows, a warm ſtable is highly neceſſary, and the currying them, like horſes, not only affords them pleaſure, but makes them give their milk more freely. They ought always to be kept clean, laid dry, and have plenty of good ſweet water to drink. I have had cows give me two gallons of milk at a meal when within ten days of calving, and did not upon trial, find any advantage by allowing them to go dry two months before calving."

"The average of our cows is about ſix gallons per day after quitting the calf."

It is afterwards added, that one of the gentlemen employed to ſurvey this diſtrict for ſome years, has kept his cows in the houſe upon red clover and rye-graſs during the ſummer months. They are put out to a ſmall park in the evening after milking, for the convenience of getting water, and tied up in the houſe early in the morning. One acre of clover has been found to go as far in this way, as two when paſtured. More milk is produced, and the quantity of rich dung made in this method, is ſuppoſed to compenſate the additional trouble of cutting and bringing in the graſs.

SECT. V.

MANAGEMENT of the KITCHEN GARDEN.

THOUGH the management of the Kitchen-Garden is not to be conſidered as the direct province of the houſekeeper, yet, as its productions are ſo eſſential in a family, by their great addition to cookery, it cannot be thought improper for the principals of that family to be informed of the neceſſary ſteps that ſhould be taken, in order to furniſh the table with all ſorts of plants and roots, according to their reſpective ſeaſons. We ſhall, therefore, here ſubjoin, as a concluſive ſection, a conciſe and clear ſketch of the management of ſuch articles in the vegetable ſyſtem, as by proper attention, may be had in ſucceſſion from the month of January to that of December.

JANUARY.

THOUGH this month produces very little vegetation in the kitchen garden, yet there are many things neceſſary to be attended to for the production of articles in the months ſucceeding. The buſineſs of ſowing and planting may now be performed moderately, in ſuch crops as may be required in the earlieſt production, ſome in the natural ground, and others in hot beds; ſuch as radiſhes, ſpinach, lettuce, carrots, peas, beans, parſley, cauliflowers, cabbages, muſhrooms, kidney-beans, aſparagus, ſmall ſallading, &c. Thoſe ſown in natural ground

ground muſt be in the warmeſt corners, and gently covered on nights with warm mats, and when the weather is ſevere, they muſt likewiſe be covered in the day.

CUCUMBERS may be ſown in a hot bed any time this month to produce early fruit in March, April, and May. Have for this purpoſe well prepared hot dung, and make the hot bed a yard high, for one or two light frames, and earth it ſix inches thick with rich mould. Sow ſome early prickly cucumber-ſeed half an inch deep, and when the plants have come up, and the ſeed leaves are half an inch broad, prick them in ſmall pots, four in each, and put them into the earth of the hot bed, obſerving from the beginning to have proper air by tilting the lights at top, one or two fingers breadths, cover the glaſſes with mats every night, give them occaſional watering, and, when you find the heat of the bed decreaſed, line the ſides of it with hot dung. When cucumbers have advanced in growth, with the rough or proper leaves, one or two inches broad, tranſplant them into a larger hot-bed, finally to remain for fruiting.

Earth up your full-grown crops of celery; the late crops earth up moderately, and cover ſome beſt plants if the weather is froſty, or remove a quantity of them under ſhelter.

With reſpect to your endive, tie up ſome every week to blanch, in dry, open weather, and remove ſome with their full roots on a dry day, and place horizontally into ridges of dry earth, and in hard froſts cover them with long litter.

About the middle or towards the latter end of the month, may be ſown a little *Carrot Seed:* from whence you will have the chance of drawing a few young in April and May.

Plant *Horſe-Radiſh*, by cuttings from the off-ſet roots of the old ones: ſet them in rows two feet diſtant, and about fifteen inches deep, that they may obtain long ſtrait ſhoots.

Artichokes muſt now be earthed up, digging between them, and laying the earth along the rows cloſe about the plants. In hard froſty weather cover them with litter.

You muſt keep your tender plants, ſuch as *Radiſhes*, ſown in borders, covered with ſtraw conſtantly till they come up, and afterwards every night, more eſpecially if the weather is froſty; alſo *Cauliflowers*, *Lettuce*, and *Sallading*, under frames, &c. by putting on the glaſſes every night; and in ſevere froſt cover likewiſe the glaſſes and ſides of the frame with litter.

FEBRUARY.

A great deal of attention is due to the kitchen garden this month, it being the commencement of the early efforts of vegetation. Preparation muſt be made of all vacant ground, by dunging, digging, and trenching it; and making it in proper order,

order, ready for ſowing and planting with early and main crops, not only for the ſucceeding months, but the general ſupply of the year. Dung and manure thoſe parts of your ground moſt wanting, and for particular crops; ſuch as cabbages, cauliflowers, onions, leeks, artichokes, aſparagus, and other principal articles.

Sow early crops on ſouth borders, and ſome main crops in the open quarters, ſuch as radiſhes, peas, beans, ſpinach, lettuce, onions, leeks, cabbages, carrots, parſnips, beets, coleworts, ſavoys, brocoli, ſmall ſallading, parſley, chervil, borage, fennel, dill, marigolds, burnet, clary, angelica, corn-ſallad, creſſes, muſtard, rape, &c.

Sow full crops of peas at the beginning, and towards the latter end of the month, of the beſt bearers, or ſuch as are moſt eſteemed. Alſo beans of different ſorts in rows a yard diſtant from each other. Sow cauliflower-ſeeds in a hot-bed, or in a warm border, or under a frame, to plant out in April or May, to ſucceed the winter plants.

If the weather is mild, begin ſowing the firſt main crop of carrots, in an open ſituation, in light rich ground trenched two ſpades deep, ſcatter the ſeed moderately thin, and rake it in regularly. Sow alſo parſnips, onions, leeks, beet, and ſpinach.

Tranſplant ſome of the ſtrongeſt cabbage-plants into an open quarter of good ground, in rows, one, two, and three feet diſtant, to cut young, and at half and full growth. Plant cabbage plants of the ſugar-loaf and early kinds, in rows a foot diſtant. Alſo Jeruſalem artichokes, in open ground, by cuttings of the roots, in rows two feet and a half aſunder.

Some Parſley for a main crop, both of the plain and curled leaved ſorts, either in a ſingle drill, along the edge of borders or quarters; or in continued drills eight or nine inches aſunder. Sow fennel either in drills a foot diſtance, or on the ſurface, and rake it in even, both for tranſplanting, and to remain where ſowed.

In order to produce ſprouts, plant ſtalks of cabbage, ſavoys, purple brocoli, and others of the cabbage tribe.

Give air to plants in hot-beds, as alſo to thoſe under frames and glaſſes, by either tilting the glaſſes two or three inches, or, on mild, dry days, drawing them up or down half way, or occaſionally remove them entirely; but put them on again towards night.

MARCH.

EVERY thing ſhould now be forwarded relative to the cultivation and preparation of the ground, in finiſhing all principal dunging, digging, trenching, and levelling ridged ground, according as wanted for ſowing and planting, which ſhould now be

be commenced in all the principal kitchen-garden eſculents for the main crops, particularly the following articles: onions, leeks, carrots, parſnips, red-beet, green-beet, white-beet, ſpinach, lettuce, cabbage, ſavoys, cauliflower, brocoli, borecole, colewort, aſparagus, beans, peas, kidney-beans, turnips, parſley, celery, turnip-cabbage, turnip-radiſh; and of ſallad and ſweet herbs, creſſes, muſtard, rape, radiſh, naſturtium, borage, marigolds, chervil, thyme, ſavory, marjoram, coriander, corn-ſallad, clary, fennel, angelica, dill, and ſome others.

For ſucceſſional, and ſome firſt early crops, ſow in hot-beds cucumbers, melons, baſil, purſlane, capſicum, cauliflower, coriander, gourds, and ſmall ſallading.

Great care ſhould be taken that their ſeeds are quite freſh, which is a matter of great importance, and for want of which many are diſappointed in their principal crops, when too late to ſow again. Likewiſe to have the beſt varieties, both of ſeeds and plants, of the reſpective kinds, which, in many principal ſorts, is alſo a very material conſideration, particularly at this ſeaſon for ſowing and planting the main crops.

When you ſow your different crops, let it be in dry weather, and while the ground is freſh dug, or levelled down, or when it will admit of raking freely without clogging.

Cauliflower plants that have ſtood the winter, in frames or borders, ſhould now be planted out, if the weather is mild, in well dug ground, two feet and a half diſtant, and draw earth to thoſe remaining under the glaſſes, which ſtill continue over the plants to forward them, but prop up the glaſſes about three inches to admit air, &c. Give air likewiſe to your cucumber and melon plants, by tilting the glaſſes behind, one, two, or three fingers breadth, in proportion to the heat of the bed, and temperature of the weather. Cover the glaſſes every night with mats, and ſupport the heat when you find it declining, by lining the ſides with hot dung.

Towards the latter end of the month plant potatoes for a full crop, in lightiſh good ground, ſome early kind for a forward crop in ſummer, and a large portion of the common ſorts for the general autumn and winter crops. The moſt proper ſort for planting is, the very large potatoes, which you muſt cut into ſeveral pieces, having one or more eyes to each cutting. Plant them either by dibble, or in deep drills, and ſink them about four or five inches in the earth.

Plant your main crop of ſhalot by off-ſets, or the ſmall or full roots, ſet in beds ſix inches apart.

Sow a ſucceſſional and full crop of ſpinach twice this month, of the round leafed kind, in an open ſituation; or it may be ſown occaſionally between rows of beans, cabbages, cauliflowers, horſe-radiſh, artichokes, &c.

In

In this month ſow a ſmall, or moderate crop of the early Dutch kind of turnips, in a free ſituation. Repeat your ſowing at two or three different times, in order to have a regular early ſucceſſion to draw in May and June.

Be particularly careful to deſtroy, either by hand or hoe, all the weeds in their early growth, or otherwiſe they will materially injure the plants.

APRIL.

IF you omitted ſowing or planting any principal crops as directed for laſt month, let it be done early in this, particularly the main crop of onions, leeks, parſnips, carrots, red-beet, &c. for when ſowed late, they never attain equal perfection as when at the proper ſeaſon.

Finiſh ſowing aſparagus, if not done the preceding month, to raiſe plants for freſh plantations, and forcing.

Sow the main crop of the green and red borecole, in an open ſituation, to plant out in May and June, for autumn, winter, and the ſupply of the following ſpring. Sow likewiſe ſome of the purple and cauliflower ſorts of brocoli, to plant out in ſummer, for the firſt general autumn crop.

Kidney-beans of the early dwarf kinds ſhould now be ſown in a warm border, as alſo ſome ſpeckled dwarfs, and a larger ſupply in the open quarters, in drills two feet, or two and a half diſtance.

Sow different kinds of lettuce two or three times this month, for ſucceeding crops.

Be particularly attentive to your melons, which are in hotbeds. Train the vine regular, give them air daily, with occaſional moderate waterings. Cover the glaſſes every night, and keep up a good heat in the beds, by linings of hot dung.

Sow full crops of peas, for ſucceſſion of marrowfats, once a fortnight, alſo of rouncivals, moretto, and other large kinds; likewiſe ſome hotſpurs, &c. to have a plentiful variety, and young. Sow them in drills, two feet and a half, or a yard aſunder, or the large kinds for ſticking, four feet diſtance.

Finiſh planting the main crop of potatoes as directed laſt month.

Sow the ſeed for pot-herbs of thyme, ſavory, ſweet-marjoram, borage, burnet, dill, fennel, chervil, marigolds, coriander, tarragon, ſorrel, baſil, clary, angelica, hyſſop, aniſe, beets, and parſley.

Plant aromatic herbs, as mint, ſage, balm, rue, roſemary, lavender, &c. all of which either by young or full plants; as alſo ſlips, parting roots, and off-ſets, and ſome by ſlips and cuttings of ſide ſhoots.

Continue ſowing ſucceſſional crops every fortnight of radiſhes, in open ſituations, to have an eligible variety, young and

plentiful. Thoſe that have already come up you muſt thin, or they will run with great tops, but ſmall roots.

Sow a principal crop of ſavoys, in an open ſituation, detached from walls, hedges, &c. that the plants may be ſtrong and robuſt, for planting out in ſummer, to furniſh a full crop well cabbaged in autumn, and for the general winter ſupply, till next ſpring, being a moſt valuable autumn and winter cabbage.

MAY.

THE grand buſineſs of this month is, to ſow and plant ſeveral ſucceſſive crops of plants, that are of ſhort duration, and others of a more durable ſtate. Weed, hoe, and thin the different main crops, according as they require it, and water the various new planted crops, and others in ſeed-beds, hot-beds, &c. many articles, however, require now to be ſowed and planted, and pricked out for ſummer, autumn, and winter ſervice.

The principal ſowing this month in hot-beds is for cucumbers, melons, and a few gourds and pompions.

In the natural ground, planting is neceſſary for cabbages, coleworts, ſavoys, borecole, brocoli, celery, endive, lettuce, beans, kidney-beans, cauliflowers, capſicum, baſil, late potatoes, and radiſhes for ſeed.

Hoe between the artichokes, to kill the weeds, and in new plantations looſen the earth about the young plants.

Keep your aſparagus clear from weeds, both in the old beds and thoſe planted this ſpring, as well as in the ſeed-beds. The old aſparagus beds will now be in full production for the ſeaſon, and the beds or ſhoots ſhould be gathered two or three times a week, or according as they advance in growth, from two or three to five or ſix inches high, cutting them with a long narrow knife about three inches within the ground.

Top your early beans that are in the bloſſom; alſo the ſucceeding crops as they come with flower, to make the pods ſet ſoon and fine.

Plant out ſome early ſpring raiſed plants of brocoli, at two feet diſtance. Prick out young ones, and ſow a good crop to plant out for winter and ſpring. Leave ſome of the beſt old plants for ſeed.

Hoe between your cabbages, cut up all the weeds, looſen the ground a moderate depth, and draw earth about the ſtems of the plants. The early cabbages, which are forwardeſt in growth, and fulleſt hearts, muſt have their leaves tied together with an oſier twig, or braſs, to promote or haſten their cabbaging, and to render them white and tender. Likewiſe plant out ſome ſtout, ſpring-raiſed red cabbage plants, for autumn and winter ſupply.

Thin

Thin your carrots, and cleanſe them from weeds, either by hand-weeding, or ſmall hoeing, leaving thoſe intended to draw young in ſummer, four or five inches apart, but the main crops muſt be thinned ſix or eight inches. Likewiſe hoe between your cauliflowers, and draw the earth to their ſtems. As alſo between rows of beans, peas, kidney-beans, and all other plants in rows.

Thin the ſpring-ſowed crops of lettuces, and plant out proper ſupplies of the different ſorts a foot diſtance. Tie up early cos-lettuces to forward their cabbaging.

Weed the general ſpring-ſowed crops of onions, and thin the plants where too thick. Leave ſome of the bulbous kind of winter onions at proper diſtances for early bulbing next month.

Continue ſowing once a fortnight marrowfats, and other large kinds of peaſe; alſo ſome of the beſt hotſpurs, or other ſorts approved of, to furniſh a regular ſucceſſion of the different ſorts. You may likewiſe continue to ſow radiſhes in open ſituations, once a week or fortnight, in moderate quantities, for ſucceſſion crops this and the following month. Thoſe of former ſowings in the laſt month, where come up thick, muſt be thinned.

Sow ſallading of the different ſorts, as lettuce, creſſes, muſtard, radiſh, rape, and purſlane, to have a proper ſucceſſion to cut while young.

Plant out ſome of the ſtrongeſt early ſavoy plants, in an open ſituation, two feet and a half aſunder, for autumn, &c.

If a conſtant ſucceſſion is required, continue to ſow ſome round leaved ſpinach in open ſituations.

Watering will now be frequently required to moſt new planted crops, both at planting, and occaſionally afterwards in dry weather, till they take root; likewiſe ſeed-beds of ſmall crops lately ſowed, or the plants young, in very dry weather. Your weeding muſt be very diligently attended to both by hand and hoe; for as weeds will be advancing numerouſly among all crops, it becomes a principal buſineſs to eradicate them before they ſpread too far, otherwiſe they will impede the growth of the plants.

JUNE.

SOWING and planting are ſtill requiſite in many ſucceſſional, and ſome main crops for autumn and winter; and in the crops now advancing, or in perfection, the buſineſs of hoeing, weeding, and occaſional watering, will demand particular attention.

Planting is now neceſſary in ſeveral principal plants, for general ſucceſſion ſummer crops, and main crops for autumn, winter, &c. The whole in the open ground, except two articles,

and thoſe are cucumbers and melon plants for the laſt crop in hot-bed ridges.

In the open ground plant cabbage, brocoli, borecole, ſavoys, coleworts, celery, endive, lettuce, cauliflowers, leeks, beans, kidney beans; and various aromatic and pot-herbs, by ſlips, cuttings, or young plants. Showery weather is by far the beſt either for ſowing or planting; and when it occurs loſe no time in putting in the neceſſary crops wanting.

Hoe between your artichokes to kill the weeds, and if required to have the main top fruit, now advancing, attain the fulleſt ſize, detach the ſmall ſide ſuckers, or lateral heads.

Keep your aſparagus beds very clear from weeds, now commonly riſing numerouſly therein, which will ſoon overſpread, if not timely cleared out. Likewiſe new-planted aſparagus, and ſeed-beds, ſhould be carefully weeded. Cut the aſparagus now in perfection, according as the ſhoots advance three, four, or five inches high; which you may continue to do all this month.

Plant ſucceſſional crops of beans in the beginning, middle, and latter end of this month, ſome Windſors, long pods, white bloſſom, and Mumford kinds, or any others. If the weather is very hot and dry, ſoak the beans a few hours in ſoft water before you plant them. Hoe thoſe of former planting, and draw the earth to the ſtems. Top thoſe that are in bloſſom.

Your early cauliflowers, which will be now advancing in flower heads, muſt be watered in dry weather, to make the heads large; and according as the heads ſhow, break down ſome of the large leaves over them, to keep off ſun and rain, that they may be white and cloſe. Mark for ſeed ſome of the largeſt and beſt, to remain in the ſame place to produce it in autumn.

The firſt main crops of celery muſt be now planted in trenches to blanch; the trenches to be three feet diſtance, a foot wide, and dig the earth out a ſpade deep, laying it equally to each ſide in a level order; then dig the bottom, and if poor and rotten, dung, and dig it in. Draw up ſome of the ſtrongeſt plants, trim the long roots and tops, plant a row along the bottom of each trench four or five inches diſtance, and finiſh with a good watering.

Give plenty of air daily to cucumbers in hot-beds, and water them two or three times a week; or oftener if the weather is hot, but ſtill continue the glaſſes over them all this month. Shade them from the mid-day ſun, and ſtill cover them on nights with mats. About the middle, or towards the end of the month you may raiſe the frame three inches at bottom, for the vine to run out, and extend itſelf. Thoſe under hand-glaſſes ſhould have them raiſed for the ſame purpoſe.

In the beginning of this month ſow a full crop of cucumbers in the natural ground to produce picklers, and for other late purpoſes in autumn; allotting a compartment of rich ground dug and formed into beds five or ſix feet wide; and along the middle, form with the hand ſhallow baſon-like holes, ten or twelve inches wide, one or two deep in the middle, and a yard diſtant from each other; ſow eight or ten ſeeds in the middle of each half an inch deep; and when the plants come up, thin them to four of the ſtrongeſt in each hole to remain. Be careful frequently to water them when the weather is dry.

Sow the main crops of the green-curled endive, alſo a ſmaller ſupply of the white-curled, and large Batavia endive; each thin in open ground to plant out for autumn and winter.

Clear your onions from weeds, and give them the final thinning, either by hand, or ſmall hoeing; the main crops to four or five inches diſtant: the others, deſigned for gradual thinning in ſummer, leave cloſer, or to be thinned by degrees as wanted.

Sow more marrowfat peas, and ſome hotſpurs or rouncivals and other large kinds. This is alſo a proper time to ſow the leadman's dwarf pea, which is a great bearer, ſmall podded, but very ſweet eating. If the weather is very hot, either ſoak the ſeed, or water the drills before ſowing.

Hoe between your potatoes to kill the weeds and looſen the ground; and draw the earth to the bottom of the plants.

Thin all cloſe crops now remaining to tranſplant proper diſtances. Many ſorts will now require it, as carrots, parſnips, onions, leeks, beet, ſpinach, radiſh, lettuce, turnips, turnip-radiſh, parſley, dill, fennel, borage, marigold, &c. all which may be done by hand or ſmall hoeing; the former may do for ſmall crops, but for large ſupplies the ſmall hoe is not only the moſt expeditious, but by looſening the ſurface of the earth, contributes exceedingly to the proſperity of the plants.

JULY.

SEVERAL ſucceſſional crops are required to be ſown this month for the ſupply of autumn, and ſome main crops for winter conſumption. Many principal crops will be now arrived to full perfection, and ſome mature crops all gathered. When the latter is the caſe, the ground ſhould be cleared and dry for ſucceeding ones, or for ſome general autumn, and winter crops, as turnips, cabbages, ſavoys, brocoli, cauliflower, celery, endive, &c. &c.

The buſineſs of ſowing and planting this month will be more ſucceſsful if done in moiſt or ſhowery weather, or on the approach of rain, or immediately after; eſpecially for ſmall ſeeds, and young ſeedling plants.

Old crops of artichokes now advancing in full fruit ſhould be diveſted of ſome of the ſmall ſide heads, to encourage the principal top heads in attaining a larger magnitude.

Now is the time to gather aromatic herbs for drying and diſtilling, &c. as ſpear-mint, pepper-mint, balm, penny-royal, camomile-flowers, lavender-flowers, ſage, hyſſop, marjoram, fennel, dill, baſil, tarragon, angelica, marigold flowers, ſweet-marjoram, &c. moſt of which, when juſt coming into flower, are in the beſt perfection for gathering. The fennel, dill, and angelica, ſhould remain till they are in ſeed.

You may ſtill gather from old beds of aſparagus, but this muſt be ſoon diſcontinued for the ſeaſon, otherwiſe it will impoveriſh the roots too much for future production: therefore you muſt permit all the ſhoots to run to ſtalks.

Plant the laſt crops of beans, for late production in autumn. Let them be principally of the ſmaller kind, as they are moſt ſucceſsful in late planting, ſuch as white bloſſom, green nonpareils, ſmall long pods, &c. putting in a few at two or three different times in the month; and alſo ſome larger kinds, to have the greater chance of ſucceſs and variety; and in all of which, if dry weather, ſoak the beans in ſoft water, ſix or eight hours, thin plant them, and water the ground along the rows.

Plant a main crop of the purple and white brocoli, in good ground, two feet and a half aſunder, to produce full heads the end of autumn and the following ſpring.

If any main crops of carrots remain too thick, thin them to proper diſtances; and ſow ſome ſeed to furniſh young ones for autumn.

Cauliflowers that were ſown in May muſt now be planted out in rich ground, two feet and a half diſtant from each other for the Michaelmas, or autumn and winter crop.

Give your cucumbers, which are in frames and hand glaſſes, full ſcope to run, eſpecially the hand-glaſs crops, by propping up the glaſſes, on every ſide for the runners to extend: or ſome in frames may be confined entirely within, in order to be wholly defended with the glaſſes, in caſe of immoderate rains, that the fruit may grow clean and free from ſpotting: in others have the frames raiſed at bottom for the vine to run out; and in both methods let there be a moderate ſhade over the ſevere part of very hot days, and give them plenty of water every day or two, or the lights may be taken off now on fine days occaſionally for them to receive the benefit of warm ſhowers, but they muſt be put on again at night, and in bad weather, or inceſſant rain. In the hand-glaſs crop keep the glaſſes conſtantly over the heads of the plants, except taking them off at times to admit warm and gentle ſhowers.

Earth

Earth up celery plants, to blanch; alſo the ſtems of young cabbages, ſavoys, brocoli, borecole, beans, peaſe, kidney-beans, &c. to ſtrengthen their growth.

Give good waterings to gourds; and thoſe planted under walls or other fences, train the runners or ſtalks thereto: thoſe that have been ſupported by ſtakes, and other means, muſt be permitted to extend on the ground.

Sow the principal late crops of kidney-beans, of the dwarf kinds, for autumn ſupply; and ſome more for later ſucceſſional production in September, &c. ſow them all in drills, two feet or two feet and a half diſtance; and if the weather is very hot and dry, either ſoak the beans, or water the drills well before you ſow them.

Continue to plant out different ſorts of lettuces at a foot or fifteen inches diſtance from each other. Plant them in ſmall ſhallow drills, to preſerve the moiſture longer; and water them well at planting.

If your melons are advanced to full growth, give them but little water, as much moiſture will retard the ripening, and prevent their acquiring that rich flavour peculiar to this fruit. If they are ripe gather them in the morning. Mature ripeneſs is ſometimes ſhewn by the fruit cracking at the baſe round the ſtalk, or by changing yellowiſh, and imparting a fragrant odour.

Muſhroom beds that are ſtill in production muſt be kept covered with ſtraw; but you may ſometimes admit a warm moderate ſhower. New beds ſhould now be prepared for further production, which muſt be done by collecting together different compoſitions proper for the purpoſe; as old dung hot-beds, old muſhroom-beds when demoliſhed, horſe-ſtable dung-hills of ſeveral months lying, either in the ſtable yards, or large heaps in fields, &c. and all places where horſe-dung and litter has been of any long continuance, and moderately dry; as in horſe-rides, under cover in livery ſtable yards, &c. likewiſe in horſe-mill tracks, where horſes are employed in manufactories, &c. in working machines and mills under cover; alſo under old hay-ſtacks; in all of which the ſpawn is found in cakes or lumps, abounding with ſmall whitiſh fibres, which is the ſpawn; and which, in the ſaid lumps, ſhould be depoſited under cover in the dry, in a heap, and covered with ſtraw or mats till wanted for ſpawning new made beds this or the ſucceeding month.

Dig up ſome of the early crops of potatoes for uſe; only a few at a time, as wanted for preſent uſe; for as they are not at their full growth, they will keep but a few days.

Radiſhes may be ſowed for an autumn crop to draw next month.

Gather

Gather ripe ſeed in dry weather, when at full maturity, and beginning to harden. Cut up or detach the ſtalks with the ſeed thereon, and place them on a ſpot where the ſun has the greateſt power for a week or two. Then beat or rub out the ſmall ſeeds on cloths, ſpread them in the ſun to harden; then cleanſe them and put them by for uſe.

AUGUST.

SEVERAL crops are to be ſowed this month for winter and the next ſpring and early ſummer crops; as cabbages, cauliflowers, onions, carrots, ſpinach, and ſome principal crops planted for late autumn and winter ſupplies. In this month, digging vacant ground is required for ſowing and planting ſeveral full crops. All new planted articles muſt be watered, and diligent attention paid to the deſtruction of the weeds before they grow large, or come to ſeed.

Artichokes will now be in full fruit in perfection. They are proper to cut for uſe when the ſcales of the head expand, and before they open in the heart for flowering, and as you cut them, break down the ſtems, to encourage the root off-ſets.

Aſparagus, which will be now all run to ſeed, muſt be kept clean from weeds, which is all the culture they will require till October or November, then to have their winter dreſſing.

Sow cauliflower ſeed about the latter end of the month, to ſtand the winter, in frames, hand-glaſſes, and warm borders, for the early and general ſummer crop, next year; and for which remark the above time, for if the ſeed is ſown earlier, they will button, or run in winter; and if later, they will not attain due ſtrength before that ſeaſon. If the weather is dry, occaſionally water them, and let them be ſhaded from the mid-day ſun.

Earth up the former planted crops of celery, repeating it every week according as the plants advance in growth. Do it moderately on both ſides the rows, but be careful not to clog up the hearts.

Cucumbers in frames, &c. may now be fully expoſed by removing the glaſſes. Picklers, or thoſe in the open ground, will now be in full perfection. Gather thoſe for pickling while young two or three times a week. While the weather continues hot, daily water the plants.

In dry weather hoe various crops in rows, to kill weeds, looſening the earth about, and drawing ſome to the ſtems of the plants, to encourage their growth.

Sow cos, cabbage, Cilicia, and brown Dutch lettuces, in the beginning and middle of the month; and towards the latter end for ſucceſſion crops the ſame autumn, and for winter ſupply, and to ſtand the winter for early ſpring and ſummer uſe. Plant and thin lettuces of former ſowings a foot diſtance.

Onions

Onions being now full bulbed, and come to their mature growth, ſhould be pulled up in dry weather, and ſpread in the full ſun to dry and harden, for a week or a fortnight, frequently turning them to ripen and harden equally for keeping. Then clear them from the groſs part of the ſtalks and leaves, bottom fibres, any looſe outer ſkins, earth, &c. and then houſe them on a dry day.

Sow winter onions both of the common bulbing and Welch kinds, for the main crops to ſtand the winter, to draw young and green, ſome for uſe in that ſeaſon, but principally for ſpring ſupply; and ſome of the common onions alſo to ſtand for early bulbing in ſummer. The common onion is mildeſt to eat; but more liable to be cut off by the froſt than the Welch onion. This never bulbs, and is of a ſtronger hot taſte than the other, but ſo hardy as to ſtand the ſevereſt froſt.

Potatoes may now be dug up for uſe in larger ſupplies than laſt month, but principally only as wanted, for they will not yet keep good long, from their not having attained their full growth.

Sow an autumn crop of radiſhes, both of the common ſhort top and ſalmon kind. Likewiſe turnip radiſh, both of the ſmall white, and the red, for autumn, and the principal crop of black Spaniſh for winter; and hoe the laſt ſown to ſix inches diſtance.

Sow the prickly ſeeded, or triangular leaved ſpinach, for the main winter crop, and for next ſpring, that ſort being the hardeſt to ſtand the winter. Sow ſome in the beginning, but none towards the latter end of the month, each in dry-lying rich ground expoſed to the winter ſun.

Hoe the laſt ſowed turnips eight inches diſtant in the garden crop; but large ſorts, in fields or extenſive grounds, muſt be thinned ten or twelve inches or more.

Be particularly attentive to gather all ſeeds that are ripe before they diſſeminate. Many ſorts will now be in perfection; you muſt therefore cut or pull up the ſtalks, bearing the ſeed, and lay them in the ſun to dry, &c. as directed in July.

SEPTEMBER.

IN this month muſt be finiſhed all the principal ſowings and planting neceſſary this year, ſome for ſucceſſional ſupply the preſent autumn and beginning of winter, others for general winter ſervice; and ſome to ſtand the winter for next ſpring and ſummer. For this purpoſe, all vacant ground muſt be dug up, or occaſionally manured, particularly if it is poor and deſigned for principal crops. In this month likewiſe ſome watering will be occaſionally required, and great care muſt be taken to deſtroy the weeds.

Artichokes require no particular culture now, but only to break down the fruit-ſtem cloſe, according as the fruit is gathered, and hoe down the weeds among them.

Give an autumn dreſſing to all aromatic plants, by cutting down decayed ſtalks or flower ſtems; clear the beds from weeds, and dig between ſuch plants as will admit of it, or dig the alleys, and ſtrew ſome of the earth over the beds.

Aſparagus now requires only the large weeds cleared out till next month, when the ſtalks muſt be cut down, and the beds winter dreſſed. Forced aſparagus for the firſt winter crop may be planted in hot-beds at the latter end of this month, under frames and glaſſes, to cut in November; and by continuing to plant ſucceſſional hot-beds every month, it may be obtained in conſtant ſupply all winter and ſpring, till the production of the natural crops in May.

Cauliflowers of laſt month's ſowing, intended for next year's early and main ſummer's crops ſhould now be pricked out in beds, three or four inches diſtance, watered, and to remain till October, then ſome of them to be planted out under hand-glaſſes, &c.

Plant out more celery in trenches; and earth up all former planted crops, repeating it once a week, two, three or four inches high or more. Plant out likewiſe full crops of the two laſt months ſowing of coleworts, a foot diſtance, for winter and ſpring ſupply. Alſo endive for ſucceſſional crops, in a dry warm ſituation, a foot diſtance.

You may begin to dig up horſe-radiſh planted in the ſpring, but it will improve in its ſize by continuing longer in the ground, and will be in greater perfection next year at this time.

Gather ſeeds very carefully, according as they ripen, ſuch as lettuce, leeks, onions, cauliflowers, radiſhes, &c. and ſpread them in the ſun to dry and harden.

Hoe in dry weather with diligent attention, to deſtroy weeds between all crops, and on vacant ground wherever they appear, cutting them cloſe to the bottom within the ground, and the large or ſeedy weeds rake off.

Potatoes will now be advanced to tolerable perfection for taking up in larger ſupplies than heretofore; but not any general quantity for keeping, for they will continue improving in growth till the latter end of next month.

Plant various kinds of herbs by rooted plants, root off-ſets, ſlips off, and parting the roots, as ſorrel, burnet, tanſy, ſage, thyme, tarragon, ſavory, mint, penny-royal, fennel, camomile, &c.

Muſhroom beds muſt now be made for the principal ſupply at the end of autumn and winter, this being a proper ſeaſon for

for obtaining plenty of good ſpawn, as explained in July. The bed muſt be formed and ſituated thus: Mole it in a dry ſheltered ſituation in the full heat of the ſun. Let it be four or five feet wide at bottom, in length from ten, twenty, or thirty, to forty or fifty feet, or more, and four or five feet high, narrowing on each ſide gradually till they meet at top, in form of the roof of a houſe, that it may more readily ſhoot off the falling wet, and keep in a dryiſh temperature. In a fortnight or three weeks, or more or leſs, when the great heat of the bed is reduced, and become of a very moderate warmth, the ſpawn is there to be planted, in ſmall lumps, inſerted into both ſides of the bed juſt within the dung, five or ſix inches diſtance, quite from bottom to top, beating it down ſmoothly with the back of a ſpade, then earth the ſurface of the bed all over with fine light mould, an inch or two thick. Cover it with dry ſtraw or litter, after it has ſtood a week, to defend the top from rain. Let it be covered only half a foot thick at firſt, and increaſe it by degrees till it is double that thickneſs. This will finiſh the buſineſs, retaining the covering conſtantly on the bed night and day. In a month or ſix weeks it will begin to produce muſhrooms, which will be ſoon followed by an abundance.

October.

THIS is the laſt month for finiſhing all material ſowing and planting before winter. A few articles only are to be ſowed, but ſeveral planted and pricked, ſome for winter ſupply, and others to ſtand the winter for early and principal crops, next ſpring and ſummer. At this ſeaſon, likewiſe, ſeveral preſent crops will require to have a thorough clearing from all autumnal weeds; others earthing up, and ſome a peculiar winter-dreſſing.

Sowing is now required in only three articles for early production next ſpring and ſummer, viz. peas, lettuces, and radiſhes; and ſmall ſallading for preſent ſupply.

Planting muſt now be completely finiſhed in all or moſt of the following crops: celery, endive, cabbage-coleworts, cauliflowers, brocoli, borecole, garlic, ſhalots, rocombole, mint, balm, beans, &c. and ſeveral plants for ſeed, as cabbage, ſavoys, carrots, onions, parſnips, red beet, turnips, &c.

Aromatic plants, in beds and borders, ſhould now have a thorough cleaning and dreſſing, if not done in the preceding month, cutting away all decayed ſtalks of the plants, hoeing off all weeds, digging between ſome that ſtand diſtant, others cloſe growing, and ſpreading earth from the alleys over the ſurface of the plants.

Jeruſalem artichokes may now be dug up for uſe, and towards the latter end of the month all may be taken up for keeping in ſand the winter.

Cut down the ſtems of the aſparagus in the beds of the laſt ſpring, hoe off the weeds, dig the alleys, and ſome of the earth over the beds.

Plant out, finally, ſome of the ſtrongeſt cabbage plants ſowed in Auguſt, two or three feet diſtance, or ſome cloſer to cut young. Plant alſo for coleworts a foot diſtance for ſpring.

Your main ſpring ſowed crop of carrots being now arrived at full growth, take them up towards the latter end of the month, for keeping in ſand all winter. Cut the tops off cloſe, cleaned from earth, and when quite dry, let them be carried under cover, and placed in dry ſand, or light dry earth; a layer of ſand and carrots alternately. Young carrots of the autumn ſowing in July and Auguſt, clear from weeds, and thin where too cloſe; the former ſowing for preſent uſe, or young winter carrots; the latter for ſpring. Large carrots for ſeed, plant in rows two feet diſtance.

Manure your grounds, where it is required, with rotten dung of old hot-beds, &c. eſpecially where the hand-graſs crop of cauliflowers, and early cabbages are intended. Dig ground for preſent planting with proper crops of the ſeaſon, and alſo at opportunities, ridge vacant ground to lie fallow, and improve for future ſowing and planting.

Continue to tie up full grown plants of endive, in dry weather, every week to blanch. Plant endive for the laſt late crop, in a warm border, to ſtand till ſpring.

Hoe cabbages, coleworts, brocoli, ſavoys, and turnip-cabbage, cutting up clean all the weeds, and drawing earth to the ſtems of the young plants. Likewiſe hoe winter ſpinach, thin the plants, and deſtroy all the weeds.

Horſe-radiſh is now at full growth to be dug up for uſe as wanted, by trenching along each row to the bottom of the upright roots, cutting them off cloſe to the bottom, leaving the old ſtools for future production.

Lettuces of the two laſt months ſowing muſt now be planted in warm ſouth borders, or in ſome dry corner ſheltered from the eaſterly winds, five or ſix inches diſtance, to ſtand for next ſpring, and an early ſummer crop.

Muſhroom beds may be made ſtill with good ſucceſs, if not done laſt month. For the method, obſerve as there directed.

Parſnips being now at their full growth, dig up a quantity, and lay them in ſand, in the ſame manner as directed for carrots.

Potatoes, which have now arrived at their full growth, may be all dug up, and houſed in ſome dry cloſe place, thickly covered with ſtraw, from the air and moiſture, to keep all winter, till ſpring or ſummer.

The

The winter crop of ſpinach ſhould now be well cleared from weeds, by hoeing or hand-weeding, and the plants thinned, where too thick, to four inches diſtance, or left cloſe, and thinned out as wanted for uſe, now and in winter, &c.

Seed plants of ſeveral ſorts ſhould now be planted, as cabbage, ſavoys, of the full cabbaged diveſted of the large leaves, and put in by trenching them down to their heads, two feet diſtance; as alſo carrots, parſnips, turnips, and red-beet, all of full growth; cutting the tops off near the crown, and planting them two feet diſtance, with the heads one or two inches under the ſurface of the earth. Alſo the largeſt dried onions planted in rows the ſame diſtance by a foot in the row, and three or four inches deep over the crowns.

NOVEMBER.

THE only articles to be ſowed this month, are a few early peas, and ſome ſmall ſallading, and that only where required to be had in continuance. Planting is requiſite principally only to finiſh what was omitted laſt month, and for ſome early beans; and in hot-beds, aſparagus, mint, &c. Digging and dunging the ground muſt be attended to for the benefit of future crops.

Aromatic plants in beds and borders ſhould now, if before omitted, have the laſt thorough cleaning from weeds and litter. and the beds dreſſed to remain in decent order for the winter.

Cabbage plants, if not planted laſt month for the early crops next ſpring and ſummer, muſt be planted now. They muſt be of the early kinds, and planted in rows, one, two, or three feet diſtance.

Earth up the different crops of celery when dry; and let thoſe of full growth be earthed up almoſt to the top. Finiſh planting celery for the late ſpring crop in ſhallow trenches.

Dig vacant ground one or two ſpades deep, and if dunged, dig it in a ſpade deep, laying the ground in rough ridges to improve by the weather, till wanted for ſowing and planting with future crops.

Dig up ſome roots of horſe-radiſh to preſerve in ſand, that it may be ready for uſe when that in the ground is frozen up. Do the like by Jeruſalem artichokes, which are now in their full perfection.

Defend your muſhroom-beds night and day with dry ſtraw, or long dry ſtable litter a foot thick; and put mats over all as a ſecurity againſt rain and cold.

Sow more early hotſpur peas, or for the firſt crop; and if ſome are ſown twice this month, there will be a better chance of ſucceſs in their ſucceeding each other; each ſowing to be on a ſouth border: a ſingle drill may be cloſe to the wall, &c. others in croſs rows a yard aſunder.

Sow

Sow ſome early ſhort-topped radiſhes on a ſouth border: cover it with ſtraw two inches thick till they come up, afterwards on nights, and froſt, to have the chance of drawing a few early. Sow likewiſe ſmall ſallading, as creſſes, muſtard, and rape, under glaſſes, or in a hot-bed.

Finiſh deſtroying weeds, in all parts by hand and hoe; beds of ſmall plants, as onions, &c. carefully hand-weed; in other compartments eradicate them by hoe in dry days, and rake or fork off the large weeds after hoeing, or let them be beat about and looſened effectually, ſo as not to grow again.

DECEMBER.

THE principal buſineſs to be done in the kitchen-garden this month is, dunging and digging the ground, and laying it in ridges to enrich, for ſowing and planting after Chriſtmas with ſome principal early and general crops for the enſuing ſpring and ſummer; and to collect and prepare dung for hot-beds, and earthing and tying up plants to blanch.

The only articles requiſite to be ſown are, peas and radiſhes on warm borders, and radiſhes and ſmall ſallading in hot-beds.

Dreſs your artichoke beds by firſt cutting down any remaining ſtems, and the large leaves cloſe: then dig the ground between the plants, raiſing the earth ridgeways along the rows on both ſides, over the roots, and cloſe about the plants, quite to the central leaves, to preſerve the roots and crowns more ſecurely from froſt, till ſpring.

Pay diligent attention to your aſparagus hot-beds, to keep up the heat of the beds by linings of hot dung, and to admit air in mild days till the plants come up, by opening the glaſſes two or three inches behind; but ſhut them cloſe on nights, and cover the glaſſes with mats.

Take up your red-rooted beet on a dry day, and let them be placed in ſand, &c. under cover for uſe, in caſe of hard froſt.

Hoe earth to the ſtems of your borecole and brocoli on a dry day. Alſo to cabbages of the autumn planting for winter.

In all moderate weather give air to your cauliflower-plants in frames and hand-glaſſes, by taking off the frames occaſionally, or always, when dry and mild: or if wet, kept on and tilted on the north ſide two or three inches; but ſhut cloſe every night, in froſt, &c. Pick off all decayed leaves, and deſtroy ſlugs, if any infeſt the plants; and in rigorous froſt cover the tops of the glaſſes, and round the ſides, with ſtrong ſtraw litter.

If any cucumbers are in hot-beds of the autumn ſowing or planting, they ſhould have the beds continued of a proper heat, ſupported by lining the ſides with hot dung.

Whatever vacant ground you have, dig it in ridges, trench ways, two ſpades aſide, and one or two ſpades deep, &c. If

dunged

dunged, dig in the dung but one ſpade, laying each trench in a rough ridge, to remain for future cropping, that it may improve by the weather, and be ready for levelling down expeditiouſly for the reception of ſeeds and plants.

Earth up plants, as celery and cardoons, in dry open weather, to blanch them; and continue to tie up the leaves of full-grown endive plants every week, in dry open weather, to make them white and tender.

Hot-beds ſhould now be made for raiſing ſuch early crops as may be required; making them of the beſt hot dung, a yard, or three feet and a half high for aſparagus and cucumbers; and for other articles two feet or two and a half, all of which muſt be defended with frames and glaſſes, and earthed with rich dry mould, ſix or eight inches thick.

Give full air, in all moderate weather, to lettuces in frames, taking off the glaſſes every dry mild day, keeping them on when much rain, and tilted behind. Keep them cloſe covered every night, and in ſevere weather; and in very rigorous froſts cover them alſo with ſtraw litter. Pick off all decayed leaves from the plants, and deſtroy the ſlugs that annoy them at this ſeaſon.

Plant ſome ſtrong plants of cos and cabbage lettuce, from frames or borders, into a hot-bed under ſhallow frames for the plants to be near the glaſſes, keeping the glaſſes on conſtantly, and give them air every mild day. By this treatment they will cabbage early.

Keep your muſhroom beds well covered with dry ſtraw, to ſhelter them from rain, ſnow, froſt, &c. and if the covering ſhould be wet from heavy rain or ſnow, remove it, and place it dry near the bed. Examine twice a week to gather the muſhrooms while young, taking the opportunity of a dry day to turn the covering off. Gather the muſhrooms of the ſize of buttons, and all of larger growth, detaching them by a gentle twiſt clean to the root; after which cover the bed again immediately.

It is natural for froſty weather to prevail at this time, and in which ſome particular buſineſs requires attention, ſuch as when the ground is frozen hard, to wheel in rotten dung for manure, and freſh horſe ſtable dung for hot-beds; alſo proper earths and rotten dung for compoſts; and in ſevere froſty weather to give good attention to all tender plants in frames, glaſſes, borders, &c. as cauliflowers, lettuce, and radiſhes, ſeeing they are ſecurely protected by a proper covering of ſtraw or mats during the rigour of the froſt.

Practical Remarks on the Culture of Potatoes.

THE recommendations lately publiſhed for cultivating the growth of this wholeſome vegetable, occaſions the following remarks

remarks; which, if properly attended to, muſt be of general benefit to the community.

It is a fact known almoſt to every family, that the potatoes this year (*viz.* 1799) are for the moſt part *wet*, and conſequently that they loſe much of their flavour, and a conſiderable degree of their nouriſhment. The principal cauſe of this ariſes from the manner of planting them; and the fact ſtands in proof by the difference of the mode of cultivating them in England and Ireland.

In our ſiſter kingdom, the ground is prepared by covering the ſurface with dung in oblong ridges, about five feet wide, and on this dung the ſeed potatoes, cut into proper pieces, are placed at about ſix inches aſunder. A trencher drain is then dug on each ſide, the mould of which is thrown over the ſeed until the covering becomes about four inches thick: and thus the planting finiſhes.

The benefit derived from this method is, that let the rain be ever ſo inceſſant, it falls from the place where the potatoes grow, into the drain, and therefore the vegetable is always dry, even in its very infant ſtate; whereas, from the method uſed here of planting them on the *flat*, either by the plough or otherwiſe, if rain comes, or if the ſoil is not a very dry one, they partake of the moiſture, ſo as to make them what is called wet and inſipid.

It may not be improper here to remark, that if the potatoes are deprived of that coat, which is to preſerve them from the impregnation of the water before they are boiled, it is at leaſt twenty to one that they will be wet and inſipid. The ſkin ſhould never be taken off a potatoe until it is boiled.

To preſerve Potatoes.

IN order to guard in ſome degree againſt the effects of froſt upon this uſeful vegetable, we here lay before our readers the mode recommended for their preſervation by the Board of Agriculture.

It is well known that this valuable root is very apt to be deſtroyed by froſt; we cannot therefore too earneſtly recommend it to our agricultural friends and readers, to put their potatoes up in ſuch a manner as will ſecure them againſt all riſk. The moſt approved method is, that of digging, in a very dry ſpot, trenches ſix feet wide, and eighteen inches deep; ſpread ſtraw, pile the potatoes up in the ſhape of a houſe, cover tight and cloſe with ſtraw, ſix inches thick, and then with earth fifteen to eighteen inches more, flatted regularly and firmly, and ſharp at the top, raiſed from three to five feet from the ground. If there ſhould be any apprehenſion of moiſture, dig a trench a few yards off deeper than that in which the roots are laid. The drier they are when thus packed up, the ſafer they will be.

A Compoſition to deſtroy CATERPILLARS, ANTS, *and other* INSECTS. *Invented by* C. TATIN, *Seedſman and Floriſt, at Paris.*

TAKE of black ſoap of the beſt quality, one pound three quarters; flowers of ſulphur, one pound three quarters; muſhrooms, of any kind, two pounds; river or rain water, fifteen gallons. Divide the water into two equal parts; pour one part into a barrel, of any convenient ſize, which ſhould be uſed only for this purpoſe; let the black ſoap be ſtirred in till it is diſſolved, and then add to it the muſhrooms, after they have been ſlightly bruiſed.

Let the remaining half of the water be made to boil in a kettle; put the whole quantity of ſulphur into a coarſe, open cloth, tie it up with a packthread in the form of a parcel, and faſten it to a ſtone or other weight, of ſome pounds, to make it ſink to the bottom. If the kettle is too ſmall for the ſeven gallons and a half of water to be boiled in at once, the ſulphur muſt be alſo divided. During twenty minutes (being the time the boiling ſhould continue) ſtir it well with a ſtick, and let the packet of ſulphur be ſqueezed, ſo as to make it yield to the water all its power and colour.

The water, when taken off the fire, is to be poured into the barrel, where it is to be ſtirred for a ſhort time with a ſtick; which ſtirring muſt be repeated every day till the mixture becomes fetid, and highly offenſive to the ſmell. The older and the more fetid the compoſition is, the quicker is its operation. It is neceſſary to take care to ſtop the barrel well every time the mixture is ſtirred.

When we wiſh to make uſe of this water, we need only ſprinkle or pour it upon the plants, or plunge their branches into it; but the beſt manner of uſing it is to inject it upon them with a common ſyringe or ſquirt, to which is adapted a pipe of the uſual conſtruction, except that its extremity ſhould terminate in a head of an inch and a half in diameter, pierced in the flat part with ſmall holes, like pin-holes, for tender plants; but for trees, a head pierced with larger holes may be uſed.

Caterpillars, beetles, bed-bugs, *aphides*, and many other inſects, are killed by a ſingle injection of this water. Inſects which live under ground, thoſe which have a hard ſhell, hornets, waſps, ants, &c. require to be gently and continually injected, till the water has penetrated to the bottom of their abode. Ant-hills, particularly, require two, four, ſix, or eight quarts of water, according to the ſize and extent of the ant-hill, which ſhould not be diſturbed till twenty-four hours after the operation. If the ants which ſhould happen to be abſent ſhould aſſemble and form another hill, it muſt be treated in

the manner before mentioned. Thus we ſhall at laſt deſtroy them, but they muſt not be too much diſturbed with a ſtick; on the contrary, the injection ſhould be continued, till, by their not appearing upon the ſurface of the earth, they are ſuppoſed to be all deſtroyed.

SECT. VI.

On the MANAGEMENT of the FRUIT-GARDEN.

JANUARY.

THE principal buſineſs of this month, with reſpect to the management of the Fruit-Garden and Orchard, conſiſts in preparing for, and planting ſuch fruit trees as are intended, pruning and nailing wall and eſpalier trees in general, and ſtandard trees, where neceſſary, and in preparing to force fruit-trees on hot walls for early fruit.

Planting muſt be performed only in open weather, and principally the hardieſt ſorts, ſuch as apples, pears, plumbs, cherries, quinces, mulberries, barberries, gooſeberries, currants, and raſpberries; and if the weather ſhould happen to be very mild, you may plant peaches, nectarines, and apricots.

Borders for wall trees and eſpaliers muſt be well trenched two ſpades deep; or previouſly, if the ſoil is poor, apply a good ſubſtance of rotten dung. Where ſtandards are deſigned, if improvement in the ſoil is required, perform it as before mentioned, in thoſe places where the trees are to ſtand, to the width of four or five feet or more.

Young trees may be had at public nurſeries, either of one, two, or three years old, being proper ages for general planting, or ſuch as are more advanced and trained to a bearing ſtate for immediate bearers; paying particular attention that they are taken up with their full ſpread of roots as entire as poſſible. Prune broken parts and long ſtragglers, and any very irregular branch in the head. When you plant them, dig a wide aperture two or three feet over, and one deep, or more or leſs, according to the ſize of the roots, which in planting make ſpread equally every way; fill in regularly about them with earth from three or four to five or ſix inches over the uppermoſt roots, and tread it evenly and gently thereto; firſt round the outſide, then gradually towards the middle, and cloſe round the ſtem of the tree.

Peaches, nectarines, apricots, and other wall-fruit, muſt now be pruned. They bear moſtly on the young wood produced the year before, and of which a general ſupply of the moſt regular placed muſt now be every where retained at proper diſtances, for ſucceſſional bearers, or for new wood occaſionally for multiplying the branches. When pruned, nail them to the wall, four or five inches aſunder.

Prune

Prune vines, which bear only on the young wood; the laſt ſummer ſhoots are the proper bearers: retain a general ſupply at regular diſtances, prune out the ſuperabundant, with part of moſt of the laſt year's bearers, and naked old wood, cut down leſs or more, ſo that a young ſhoot terminate each branch; and ſhorten the reſerved ſhoots, the ſmaller to three or four joints, and ſtrong ones to five or ſix. Nail the vines to the wall as ſoon as pruned, arranging the general branches and ſhoots from eight to ten or twelve inches diſtance. For this purpoſe, have ſhreds of cloth, or cloth liſting cut in a neat manner, half an inch broad, and two or three long, with which, and proper nails, let the principal branches be nailed horizontally ſtraight, and at equal diſtances.

Prune apples, pears, plumbs, and cherries, on walls and eſpaliers. Alſo currants and gooſeberries againſt walls, cutting out any croſs placed, or too crouded branches, worn-out bearers, and decayed wood, together with the ſuperfluous lateral ſhoots, retaining lower ones in vacancies, and nail all the branches in regular order. Cut out all the old ſtems of raſpberry ſhrubs to the bottom, leaving three or four of the ſtrongeſt young ones on each ſtool: ſhorten them at top, and cut away all the others.

Prune orchard trees, cutting out croſs-growing and confuſed branches: thin ſuch as grow too cloſe together in a crowded manner, and reduce very long branches within narrow limits.

FEBRUARY.

PREPARE the ground for planting, by proper digging and trenching, and improving it with dung, freſh loam, or compoſt, where required, either generally or to where the trees are to ſtand, both for wall-trees, eſpaliers, and ſtandards, or a compoſt of good loam, common earth, and rotten dung together, is excellent for fruit-tree borders, &c.

General planting of fruit-trees may now be performed in open mild weather, but particularly thoſe ſorts moſt required. It is of much import to have good varieties of the reſpective fruits; for in moſt ſpecies of fruit trees they furniſh many different varieties, and a moderate ſupply of the beſt is more eligible than a large collection of all ſorts indifferently: it, however, is materially adviſeable to be careful to have a ſelect collection of the moſt approved varieties only for the ſupply of a family; as the beſt are as eaſy of culture as the moſt indifferent ſorts; and if to be purchaſed, there is no material difference in the prices; though in extenſive premiſes ſome may chooſe a full collection of all the principal varieties; but in ſmall or moderate departments, have only the moſt noted or choiceſt kinds; and in all of which have a ſufficiency of ſuch

eligible varieties, that ripen or acquire maturity in ſucceſſive order, from the earlieſt to the lateſt period, in their reſpective ſeaſons of perfection.

Standard-tree planting, in any kind of fruit-trees, may now be performed in open weather, in gardens, orchards, &c. principally of apples, pears, plumbs, cherries, for the main collection, eſpecially moſt of the two former, for family ſupply during the courſe of the year. Plant the trees from twenty or thirty to forty or fifty feet diſtance; the moderate growers cloſer in proportion, ſuch as the codlin, common cherry tree, plumb, quinces, medlars, filberts, barberries, almond, damſon, &c. alſo apples and pears, on moderate growing ſtocks. Dwarf ſtandards, with low ſtems, from one to two or three feet, may be planted in borders, &c. fifteen or twenty feet diſtance, in different ſpecies and varieties; they will effect an agreeable diverſity both in growing and bearing.

Have all fruit-trees for planting dug up with full roots: and at planting, prune any long ſtraggling roots, and broken or bruiſed ſhoots from the ſtems of the trees, and in young trees, having their firſt ſhoots of but a year old from grafting or budding entire, leave in that ſtate till next month, then to be headed. In thoſe more advanced with trained or fuller heads, cut away only any ill-grown or croſs-placed branches or ſhoots, or prune thinner any that are too numerous or crouded, or any very luxuriant productions; and in the wall and eſpalier tree kinds, prune out all fore-right or projecting ſhoots, &c. afterwards when planted give further pruning as required.

Prune vines in the order as directed laſt month; a ſupply of the young ſhoots of laſt ſummer are to be retained in all parts for the next ſummer's bearers, the reſt cut out with part of the former bearers, and naked old wood, the young ſhoots ſhortened to three, four, five or ſix joints; and the branches and ſhoots all nailed in cloſe, ſtraight, and in regular order to the wall, horizontally or upright, according to room, or allotted ſpace of walling; eight, ten, or twelve inches diſtance.

Prune gooſeberries and currants where required to keep the heads moderate, and the branches thin to obtain large fruit. Plant cuttings and ſuckers of gooſeberries and currants, for new plants.

Prune raſpberries in proper order, and make new plantations of them where required.

MARCH.

FINISH the principal planting and pruning of all kinds of fruit-trees as early in the month as poſſible, as the trees will now be advancing in their bloſſom, and ſhoot buds.

Ground

Ground for planting ſuch as borders for wall and eſpalier trees, &c. not yet completed in its neceſſary preparation, ſhould now be done early in the month.

Planting fruit-trees may ſtill be performed with all deſirable ſucceſs, both for wall-trees, eſpaliers, and ſtandards; but it is adviſeable to finiſh that buſineſs by the middle or end of the month; if ſooner the better, that the trees may have time to ſtrike good roots before the heat of ſummer commences.

In planting the different fruit-trees, obſerve the proper diſtances, both for wall-trees, eſpaliers, and ſtandards; and give each a good watering to the earth to ſettle it cloſe about the roots and fibres, and to promote their taking freſh root.

Pruning ſhould be entirely finiſhed this month in all wall and eſpalier trees; and alſo to ſtandards, where needful.

Shelter wall trees in bloſſom in froſty weather, of apricots, peaches, the early, and ſome principal kinds, by nailing up large mats before the trees of nights, in ſharp froſts; or occaſionally of days when the froſt is ſevere, and no ſun, to protect the young fruit now in embrio, and its generative organs in the center of the flower. Or you may defend them while in bloom, by ſmall cuttings of evergreens, furniſhed with leaves, as yew, laurel, fir, &c. ſtuck between the branches, ſo as the leaves may afford protection to the bloſſom; and to remain conſtantly till the fruit is ſet, and paſt all danger from froſt.

Plant, for training, young year old fruit-trees, as peaches, nectarine, and apricots, againſt walls or palings; likewiſe young apples, pears, plumbs, cherries, &c.

Train young wall and eſpalier trees, now in their firſt or ſecond year's ſhoots; pruning out fore-right and croſs-placed ſhoots, &c. and in peaches, nectarines, apricots, and vines, ſhorten the remaining ſhoots more or leſs, to obtain a further ſupply of wood and ſhoots for bearers; but in apples, pears, plumbs, cherries, if well furniſhed with ſecond and third year's branches, leave moſtly entire, only cutting ſhort any middle ſhoots in the vacancies, to force out laterals in ſummer to ſupply the deficiencies: and as ſoon as pruned, train in all the branches horizontally to the wall, and eſpaliers at regular diſtances.

Fig-trees finiſh pruning and planting as directed in February. Propagate figs by layers, cuttings, and ſuckers of the young ſhoots.

Finiſh pruning and planting vines the beginning of the month, if not done, as they bleed exceedingly by late cutting. Plant vine cuttings of the young ſhoots, two or three joints long, inſerted in the ground to the uppermoſt eye or bud.

Plant ſuckers and cuttings of the ſeveral ſorts of fruit-trees that produce them, for new plants and ſtocks to bud and graft upon.

Perform grafting now on apples, pears, plumbs, cherries, quinces, medlars, ſervices; this being the proper ſeaſon for that operation.

APRIL.

IN this month muſt be completed all remaining planting and winter pruning, and the ſummer pruning commence by rubbing off the uſeleſs young ſhoot-buds of the year.

Planting, alſo, where any ſtill remain to be done, ſhould be wholly completed in the different ſorts of wall, eſpalier, and ſtandard trees; but particularly the early ſhooting kinds, finiſh the firſt week, and the late kinds as ſoon as poſſible; they will yet ſucceed if well watered at planting, and afterwards once a week till they have taken root.

Water new planted trees in dry weather moderately, about once a week.

If any winter pruning is unfiniſhed, let it be entirely completed the beginning, or by the middle of this month, eſpecially apricots, peaches, nectarines, figs, vines, plumbs, cherries, &c.

Young budded and grafted trees diveſt of all ſhoots from the ſtock, below the bud or graft.

Finiſh grafting early in the month; apples, pears, and other late ſhooting kinds will ſtill ſucceed.

If any webs of caterpillars now appear on young and other fruit-trees, clear them off before they ſpread, to prevent the inſects from devouring the advancing leaves.

Finiſh planting wall and eſpalier trees, and winter pruning, early in the month, as alſo ſtandards.

Defend early wall trees now in bloſſom, and young fruit, particularly apricots, peaches, nectarines, and others of the principal kinds; continuing to nail up mats in froſty nights, or with cuttings of evergreens, as directed in March.

Rub off uſeleſs buds in early ſhooting wall-trees, as peaches, nectarines, and apricots: their bud-ſhoots will now be advancing, rub off cloſe the fore-right ones, and others where too numerous, and ſuch as are ill placed, or where not wanted.

MAY.

THE principal buſineſs of this month in the fruit-garden, is to commence the ſummer pruning, by diſbudding early all the fore-right and other ill-placed, and evidently unneceſſary ſhoots; and to thin the young fruit, where ſet in cluſters; likewiſe to water new planted trees in dry weather. The operation of ſummer pruning, at this early ſeaſon is performed without a knife, the buds being tender, the uſeleſs growths are moſt eaſily diſbudded, or detached with the finger and thumb,

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by rubbing them off close to the old wood. Go over peaches, nectarines, and apricots, and rub off all the fore-right and other ill-placed shoot-buds of the year; likewise displace, in a thinning order, part of the superfluous shoots where evidently too numerous in any parts of the trees, and the remaining shoots, when of due length, train in close and regular. Vines likewise, which will be now advancing in numerous shoots, go over early, and displace all the improper and ill-placed shoots of the year, particularly those emitted from the old wood, where not wanted, and the weak and unfruitful straggling shoots in all parts.

Wall-trees defended when in blossom and setting their fruit, should now have all the covering discontinued, and removed away.

Thin wall-fruit, as apricots, peaches, and nectarines, where set too thick, or in clusters, retaining the most promising fruit at moderate distances, from three or four to five or six inches asunder.

Water new planted fruit trees in hot dry weather, giving each about a watering pot of water once a week or fortnight, during this month, or till they have taken good root.

JUNE.

THE fruit-tree business this month comprehend principally that of summer pruning or nailing, which now becomes general in all wall and espalier trees, in the shoots of the year only, to displace the irregular and superfluous, and train in the regular and necessary shoots in proper order to the wall and espalier; also will be required, thinning particular sorts of young wall fruit, where set in clusters; and in watering late planted trees that still shoot reluctantly.

Begin the summer pruning of the earliest shooting kinds of wall trees, as peaches, nectarines, apricots, vines, cherries, plumbs, peas, apples, &c. to displace the fore-right and other ill-placed shoots, and nail in all the regular placed side or terminal shoots to the wall.

From fig trees, advanced in the present year's summer shoots, prune out the ill-placed branches, and nail the side shoots and terminal ones close to the wall.

Thin apricots, peaches, and nectarines, where too thick or in clusters, thinning out the smallest and leaving the most promising singly, at moderate distances, saving the apricots and nectarines thinned off for the tarts.

Currants trained against walls, and espaliers, &c. divest of all superabundant shoots, to admit the sun to the fruit, but retain some best side shoots in the most vacant parts, and trained in close to the wall, &c.

Gooseberries

Gooſeberries and currant buſhes in ſtandards, if very crouded with ſhoots of the year, prune where thickeſt, to admit the ſun to ripen the fruit with proper flavour.

Cherry trees in ripe fruit defend from birds, the fineſt ſorts with nets, particularly the wall cherries, or occaſionally, ſtandard of ſome beſt kinds.

JULY.

THE principal buſineſs in the fruit garden this month is to give the moſt diligent attention to the operation of ſummer pruning, and nailing in all wall and eſpalier trees, which will ſtill in general be greatly required, both in continuance, in the former regulations, and more particularly in thoſe not done, to regulate the numerous ſhoots of the year, by diſplacing thoſe improper and ſuperfluous; and to nail, &c. the young wood in regular order to the wall and eſpalier; and according as they advance in length, to train them along cloſe, always at their full length all ſummer.

Where the above regulations were commenced in May or June, very little will be required at this time but to faſten along the regular ſhoots in their proper places.

Thin apricots, peaches, and nectarines, if any are ſtill too cloſe.

Regulate and nail vines, they continuing ſtill to ſhoot freely and numerous; diſplace the improper ſhoots, and the others continue nailing in cloſe, in a regular manner; or you may ſhorten the firſt ſhoots, and thoſe above the wall.

Prune and nail fig trees, theſe having now made numerous ſtrong ſhoots; prune out the moſt irregular, thin the ſuperabundant, and nail in the ſide and terminal ones, at all their length.

Prune apples, pears, plumbs, and cherries, both in eſpaliers and wall trees, cutting out the irregular and ſuperabundant, and faſten in the proper ſhoots in regular order.

Prune currants from irregular and crouding ſhoots of the year, to admit the ſun, &c.

Defend ripe wall-fruit from birds and inſects; the former by nets, the latter by placing phials of ſtrong liquor and water, or water ſugared, to emit an odorous ſmell to decoy waſps and flies from the fruit.

Keep raſpberries cleared from all ſtraggling ſuckers of the plants, beneath the rows or at a diſtance from the main ſtool, and hoe down weeds; and if the fruit ſhoot, ſtraggle about, tie them together moderately.

Go over wall trees, &c. every week, to diſplace with your knife uſeleſs after-ſhoots; and nail the proper ſupply cloſe, according as they ſhoot in length; and to adjuſt any that caſually project or detach from the wall, keeping the whole always cloſe

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to the wall and eſpalier, both to continue a complete regularity in the trees, and for the better proſperity of the fruit.

AUGUST.

GIVE good attention ſtill to the different wall and eſpalier trees: the fruit will be well advanced in ripening, and ſhould have the proper benefit of the ſun to ripen it with peculiar flavour, by continuing to diſplace all uſeleſs hung wood, and training in the uſeful and regular-placed cloſe to the wall and eſpalier.

Apricots will now ripen in full perfection; keep the trees regular by pruning out any uſeleſs autumnal after-ſhoots, and nail the others cloſe to admit the ſun, to give the fruit its proper flavour.

Gather ripe apricots before they become too ſoft and mealy taſted; they are in beſt perfection while firm, and a poignant flavour.

Complete all that remains to be done of ſummer pruning in wall and eſpalier trees, as in the two laſt months; and prune out all ill-placed and unneceſſary after-ſhoots. Train and faſten in all the requiſite ſupply of proper ſhoots cloſe to the wall and eſpalier in regular order, and as they advance in length without ſhortening; both to preſerve the neceſſary regularity of the trees, to admit the ſun and free air to improve the ſupply of young wood to beſt perfection; and for the advanced fruit to have all poſſible benefit of the ſun to accelerate its ripening in a regular manner, in the fulleſt ſtate of perfection and richneſs of flavour.

In vines ſtill advancing in the ſummer ſhoots, diſplace the improper, and continue to nail in cloſe all the fruit-bearing and other proper ſhoots in the moſt regular order.

Eſpalier-trees of apples, pears, plumbs, and all other trees in that order of training, diveſt of all ill-placed, diſorderly, and ſuperabundant ſhoots, and let the others be trained to the eſpalier in proper order.

Defend the choiceſt ſorts of wall-fruit ripening from birds and inſects; the former by hanging nets before the trees, and the latter by placing phials of ſweetened water, &c. to decoy and drown them; ſuch as waſps and flies. If annoyed with ants, place cuttings of common, or Spaniſh reed, hollowed elder, or any thing of a hollowed pine like kind, in which they will harbour and may be deſtroyed.

SEPTEMBER.

AS all principal ſummer pruning in wall and eſpalier trees was completed in the two or three laſt months, nothing material of that operation will now be wanted, except adjuſting any diſorderly ſhoots that project from the wall, or have ſprung

from their places, or training along any that have extended in length, or to reduce others that have overtopped the walls, or run conſiderably out of their limited ſpace, ſo as to keep the whole in perfect regularity, and that the full ſun may be admitted to ripen the fruit of the ſeaſon, now in moſt ſorts advanced to near or full growth.

Vines muſt be particularly attended to, it being the principal ripening ſeaſon of the grapes, which in this country demand every poſſible aſſiſtance of the ſun, by ſtill keeping the vine cleared from all improper ſhoots, and nail the others along cloſe and regular to the wall, to admit the ſun's warmth in full power, equally to the ripening grapes, that they may acquire perfection before the cold and wet in autumn commences, and ripen with their peculiar richneſs and flavour.

Fig trees of which the fruit is now at full growth, ſhould have all the former trained ſummer ſhoots continued and nailed cloſe to the wall, ſtill in their full extenſion, to admit all power of the ſun to ripen the figs in beſt perfection.

To plumbs, pears, cherries, &c. in wall trees, give alſo ſtill ſome attention to diſplacing autumnal lateral growths, and to reform irregularities in the general neceſſary expanſion: if any are detached from the wall, or extended conſiderably in length ſince the laſt regulation, nail them up cloſe in regular order.

To eſpalier trees of apples, pears, &c. give any neceſſary regulation or adjuſtment in diſplacing any uſeleſs, and tying in the projecting and long extending ſhoots as in the wall-trees.

Wall-fruit that is ripe defend from birds, waſps, and flies, by the means adopted in Auguſt. Alſo grapes fully ripe guard from waſps and birds, by putting ſome of the beſt bunches in bags of fine paper, or rather of thin gauze or crape, that will admit the ſun and keep off inſects, &c. or defend the whole from birds by nailing up nets.

Ripe fruit will now be general in all wall, eſpalier, and ſtandard trees, which be careful to gather when in beſt perfection before too ripe, eſpecially of ſome particular ſorts, as peaches, nectarines, plumbs, pears, &c. for preſent eating.

Summer apples and pears in perfection gather for preſent ſupply, but not for keeping.

Borders deſigned for planting with wall and eſpalier trees begin now to prepare by digging, trenching, and manuring with dung, or an addition of freſh loam, where convenient, if the borders are of a light dry temperature, or other unfavourable ſoil.

OCTOBER.

THE material buſineſs at this time is to give proper attention to the gathering of all winter fruits, particularly apples and pears for keeping; and the ſeveral autumnal fruits for preſent ſupply

ſupply, according as they ripen, and in late wall-fruits keeping all the ſhoots nailed cloſe to admit the full ſun, eſpecially grapes; and likewiſe to prepare borders, &c. for planting wall and eſpalier trees and ſtandards this month, and any time next, as likewiſe to commence winter pruning on ſome ſorts of ſtone fruit, if the leaves are fallen or decayed.

Gather apples and pears now of full growth, both of autumnal eating and winter keeping kinds, all on dry days; and all the autumnal kinds, and thoſe deſigned for keeping, ſhould be gathered by hand. Apples are proper both for preſent uſe, and to keep ſeveral months; but in the winter pears, few are fit for immediate eating, only for ſtewing, &c. they ripen to perfection as they lie in the houſe, ſooner or later, according to the different ſorts, from next month and December, till March and April; and thoſe late ripeners will keep ſome till May or June.

Carry all the ſorts as gathered into the fruitery or any dry cloſe apartments; lay the keeping ſorts in heaps to diſcharge the redundant moiſture; place the different ſorts ſeparate, and cloſely covered from the air with clean ſtraw a foot or more thick, to exclude the external air, by which they will keep better and longer.

Gather alſo quinces and medlars, ſome of the former for preſent uſe, and the reſt for keeping. The medlars are not eatable till they are in a ſtate of decay as it were, ſoft and buttery; they ſhould be laid ſome every week in moiſt bran, to promote and expedite that peculiar ſtate of perfection.

To grapes not yet fully ripened, in many late ſorts, give all poſſible aſſiſtance by keeping the ſhoots nailed in cloſe, to admit the full ſun to all the bunches of fruit; and where any bunches are entangled, diſengage them, that they may hang regular in their proper poſition to partake an equal benefit of the ſun's heat to forward the whole to perfection.

Late ripening peaches and nectarines continuing to come in all this month, particularly peaches, they require the full ſun to give them proper flavour; you ſhould therefore keep all ſhoots of the trees cloſely nailed, that nothing may ſhade the fruit to impede its ripening in all poſſible perfection.

Planting of fruit trees may be commenced this month when the leaves begin to decay, not material whether fallen or not, only determining by their decaying ſtate that the trees having terminated their growth for this year, admit of removal.

Prepare the borders, &c. where intended to plant any trees this or next month, &c. Let borders for wall and eſpalier trees be improved where needful, by addition of dung; and to light, dry, or otherwiſe unfavourable ſoils, add a ſupply of freſh loamy earth, which will prove beneficial to the places where the trees are to be planted.

NOVEMBER.

IN this month finiſh gathering any remaining late fruits, prepare for, and forward all intended planting of fruit-trees, being an eligible ſeaſon for tranſplanting moſt ſorts, both for walls, eſpaliers, and ſtandards; alſo the general operation of winter pruning and nailing, which ſhould now be forwarded at all opportunities.

Finiſh gathering late fruit of apples and pears, grapes, &c. if any remain ſtill on the trees, which ſhould be done the firſt dry days, at the beginning of the next month.

Wall-tree planting may now be forwarded in apricots, peaches, nectarines, plumbs, cherries, vines, figs, pears; likewiſe any deſirable apples, to ripen earlier with an approved flavour; alſo occaſionally mulberries, to obtain larger fruit and ſooner ripe, with flavour improved; generally allotting a principal ſupply for ſouth walls, particularly of the peaches, nectarines, apricots, figs, vines; alſo of the others in a ſmaller portion; others on ſouth-weſt and eaſterly walls, and ſome on north expoſures, as morello and other cherries, plumbs, and pears.

Eſpalier tree planting perform in apples, pears, plumbs, cherries, medlars, quinces, &c. all which, in eſpaliers well trained, will produce fruit ſuperior in ſize, beauty, and flavour, than on ſtandards, planting them fifteen or twenty feet diſtance.

Standard planting may now be performed in all the hardy fruits in their different varieties; as apples, pears, plumbs, cherries, mulberries, medlars, quinces, ſervices, filberts, all the hazel-nut tribe, barberries, bullaces, damſons, almonds, walnuts; likewiſe the Breda and Bruſſels apricots in a warm ſituation; all which may be planted in kitchen-gardens, pleaſure-grounds, orchards, &c. allotting always the fulleſt ſupply of the moſt uſeful kinds, as apples, pears, cherries, plumbs, &c. and planted from twenty or thirty to forty or fifty feet diſtance.

Dwarf ſtandards, having low ſtems from half a foot to a foot or two high, with low moderate branches, plant in ſmall compartments, ten, fifteen, or twenty feet diſtance.

Winter pruning ſhould now be forwarded in all kinds of fruit-trees, particularly wall-trees, and eſpaliers in the general annual regulation, both among the young and old branches; which general pruning is indiſpenſably neceſſary in all wall and eſpalier trees every year in winter, any time from this month till March, to preſerve their requiſite regularity within the limited bound, and their proper fruitfulneſs, and as to ſtandard tree pruning, the trees having full ſcope for their heads to branch freely all around and above, they only need pruning occaſionally to regulate any ill-growing branches, and for which, now or any time in winter is the proper ſeaſon.

Wall

Wall tree pruning may now be performed in general in peaches, nectarines, apricots, vines, plumbs, cherries, pears, and mulberries; but as to the fig-tree, it ſhould be deferred till ſpring.

Gooſeberries and currants may now be planted of all varieties in full plantation, or as required; have handſome full-headed plants of two or three feet high, to bear the enſuing ſummer, which may be obtained cheap enough at the nurſeries; planting them in the order before directed.

Prune gooſeberries and currants, thinning the branches where too crouded, cutting out thoſe croſs-placed and decayed; and cut away the ſuperfluous lateral ſhoots of laſt ſummer, except in vacant parts.

Raſpberries may now be planted in full ſupply of both red and white kinds, in rooted young ſtems, of the laſt ſummer, in rows four feet and a half diſtance by a yard in the row, as in the ſpring months.

Prune raſpberries by cutting out all the dead or old ſtems, thinning the young to three or four of the beſt on each main ſtool, and ſhorten them a foot or more at top.

DECEMBER.

THE fruit-tree buſineſs of this month is principally the ſame as in the laſt; that is, if open weather, to prepare ground where neceſſary, to plant with any kind of fruit-trees as may be wanted, or intended for planting this, or the two following months when the weather admits; but for fear of ſevere froſt, it is adviſeable to finiſh the principal planting early in the month, all however that is intended before Chriſtmas; and as to pruning, it may be continued at any time when convenient, all this month.

Standard-tree planting may be forwarded now in all ſorts in open weather, as apples, pears, plumbs, cherries medlars, quinces, mulberries, almonds, walnuts, both in gardens and orchards, from twenty or thirty to forty or fifty feet diſtance.

Wall tree pruning may be forwarded in peaches, nectarines, apricots, pears, plumbs, cherries, and vines; and according as each tree is pruned, nail the branches horizontally to the wall, four, five, or ſix inches diſtance, in regular order.

Plant orchard trees where intended, as apples, pears, plumbs, cherries, &c. in full ſtandards, thirty, forty, or fifty feet ſquare, to form ſtrait ranges each way, may likewiſe occaſionally plant half ſtandards, grafted, &c. on dwarf ſtocks, in ſmall orchards at leſs diſtances.

Gooſeberries and currants may be planted any time this month in open weather, having them with clean ſtems and full heads, bearing next year, &c. and either planted in a ſingle range round

round the quarters, &c. of a kitchen garden, ſix or eight feet diſtance, or in wide croſs ranges, to divide the ground into breaks, from twenty to forty feet wide.

Eſpalier-tree planting may be performed in apples, pears, fifteen or twenty feet, plumbs, cherries, quinces, medlars, fifteen feet diſtance.

Fruit in the fruitery, conſiſting of apples, pears, medlars, quinces, examine occaſionally, to remove what are decayed or rotten, and keep the whole cloſely covered with ſtraw, a foot thick or more, to exclude the air and damps.

ADDENDA.

THE following explanations of ſeveral articles made uſe of in the decorations of the Table, may be acceptable to our readers, and the following Receipts are here inſerted to render this edition as complete as poſſible.

Un Vol au Vent a la Financier.

LOOK for ragout melé, with the addition of cocks combs.—Put into a puff paſte tart.

Reſſoles.

MAY be made of all kinds of force meat, alſo of any kind of cold roaſt meat. Mince your meat, and put it upon the fire, with ſome butter, parſley, ſhalots ſhred fine, ſhake in a little flour, and moiſten it with broth; add a little pepper, and reduce it to a thick ſauce that will hang to the meat, and let it cool; when cold, form your meat into balls. Dip them in the yolk of an egg, and roll them in bread crumbs; put on your pot, and when hot, fry them of a light brown.

Croquets.

VIDE the Reſſoles with the difference of rolling your meat up in a thin paſte made of flour and water.

Caramel Cream.

TAKE a pint of cream, ſix eggs, a quarter of a pound of ſugar, beat them up all together, with a little orange flower water, ſtir it over the fire till it begins to thicken, then take it off and ſtir till cold; take a little ſugar, boil it on the fire till it comes to a brown colour, then ſtir it into your cream.

Sauce Hachè.

VIDE your ſauce piquante, page 113.

Pollenta.

TAKE ſome good Turkey corn, and ſtew it with ſome good gravy, Parmeſan cheeſe, and ſweet oil, ſeaſon it with a little pepper, ſalt, and a little bit of garlick; you may likewiſe throw in a daſh of vinegar.

Oyſters

Oyſters en Beſhamel.

LET your oyſters be nicely ſtewed in their own liquor, with ſome parſley, mace, and pepper; let your beſhamel be made of ſome good cream, and a little flour ſtirred in when boiled, till the rawneſs is off, put it into your oyſter liquor.

Vanilla Cream.

MAKE your cream like the cuſtard cream, and when the cream is over the fire, let your vanella be ſtirred along with it; when done, ſtrain it through a ſieve.

Marangles.

SIX whites of eggs beat up ſtiff, till they will bear an egg, then ſtir in gently, half a pound of powdered ſugar, drop with a table ſpoon, on paper, that is placed on thick boards, and bake them in a ſlow oven. They may afterwards be ſtuck together with ſweetmeats between.

Chatreuſe

TAKE a plain copper mould or ſtewpan, line it with fat bacon, have ſome carrots, turnips, and parſnips, cut into different ſhapes, and placed according to your fancy round the ſides and bottom, then cover them with forcemeat, and have any kind of ragout put into it; cover it with a bit of paſte, and put it into your oven, when done, turn it out upon your diſh, and take off the bacon.

Maintenon Cutlets.

TAKE veal or mutton cutlets, ſeaſon them with parſley, ſhalots, pepper, and ſalt, the yolk of an egg, and bread crumbs, then wrap them up in writing paper, and broil them.

Peas Pudding.

PUT your peas to boil in a cloth, and when nearly done, take them out, beat them up, ſeaſon it with a little ſalt and pepper, and put in one egg, then tie them up again, and let them boil till done.

Sauce Robart.

TAKE two or three onions, let them ſtew in ſome good gravy till tender, then rub them through a ſieve, add a ſpoonful of muſtard, a little bit of pepper and ſalt, and a daſh of vinegar.

Lobſter Sauce.

THICKEN ſome butter with flower and water, and let it boil, throw in a little anchovy eſſence, when thick enough, put in your lobſter, and colour it with the ſpawn.

Muſtard.

DRY your muſtard well by the fire, then mix it up with boiling hot water, and a good bit of ſalt; cork it up hot, and do not mix it up too thin.

Fillets of Fowl Larded.

TAKE the veiny parts of the breaſt of your fowl, and let them be nicely larded, then throw them for five minutes into boiling water, to blanch them, then put them into your ſtewpan, with ſome good gravy to braize, and ſerve them with endive ſauce.

To make a Ragout Meld.

PUT ſome muſhrooms cut into four, into a ſtewpan, with ſome fine livers, two or three artichoke bottoms parboiled, and cut in bits, a bunch of parſley, onions, half a clove of garlick, and a little butter, turn it a few times over the fire, ſhake in a little flour, and moiſten the whole with half a glaſs of white wine, a little cullis, and ſome broth; let it boil half an hour, take off the fat, and ſeaſon it with ſalt and pepper; if you have any eggs without the ſhell, boil them an inſtant in water, take off the ſkin, and put them into the ragout to boil up.

Lamb a la Dauphin.

TAKE a leg or ſhoulder of houſe lamb, bone it, and let it be nicely forced, then ſew the forced meat in, that the lamb may keep its ſhape; put it in a ſtewpan, with herbs and roots, with ſome good broth, and let it gently braize for two hours and a half; when done, glaze it, and ſerve with a ſauce piquante.

Chantilla Baſket.

TAKE a pint of ſugar, boil it up to a crack, then have ſome ratafees ready to join together with the ſugar, into what ſhape you chooſe, when done, fill it up with whipt cream and biſcuits ſoaked in wine.

Salmis of Eels.

TAKE off the ſpine and gut, waſh them, fricaſee them like chickens, and ſerve them up with brown ſauce, of ſmall onions, muſhrooms, and a glaſs of white or red wine.

Fillet of Mutton a la Chevreuil.

LET your mutton be boned and laid the over-night in ſweet oil, vinegar, and red wine, with plenty of ſweet herbs rubbed over it; take it out the next day, put it into braize with ſome good broth; let it go on till tender, then take it out, ſkim off the fat; reduce your ſauce, and ſerve it up with your mutton.

Fillets of Soles en Beſhamel.

LET the fillets of your ſoles be nicely baſted in butter, and have good broth ready to throw them into; make your beſhamel of ſome good cream and flour ſtirred over the fire till it begins to thicken; ſeaſon with pepper, ſalt, a little mace, and ſome parſley; let them boil well up together, and ſerve it up hot.

Piece Monté.

CONSISTS of ſeveral pieces of paſtry joined together, according to the perſons taſte, may be made into temples, trees, &c. and is joined with ſugar.

Vol a Vent of Apples.

MAKE a compote of apples, and put it into your vol a vent, which muſt be cut out of a piece of light puff paſte, and baked; you may cut the paſte either round or ſquare, according to your diſhes; when the paſte is baked, you muſt put in the apples.

Gateau Mille Feuille

CONSISTS of ſeveral pieces of puff-paſte, lodged one upon another, with ſweetmeats between.

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